



石川雅之 8

イブニングKC

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KC 272

もやしもん

8

TALES OF
AGRICULTURE

石川雅之

講談社



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STANDARD EDITION

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TALES OF
AGRICULTURE

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講談社

Agricultural
University
Edition

Oktoberfest-style

COW FESTIVAL  Moo



Thank you for your assistance.



WE WANT TO USE YOUR
COMPANY'S LOGO AND THE
LABELS ON YOUR PRODUCTS
IN MOYASHIMON'S BEER ARC.
IF YOU WANT TO GIVE US
PERMISSION, PLEASE SEND
US THE MATERIAL BY
EMAIL, FAX OR MAIL.



Furthermore, if you show this notice to ordinary readers,
it will be a spoiler—it's possible that they would figure
out the developments from now on. As a reader who
knows what will happen, there isn't anything boring.

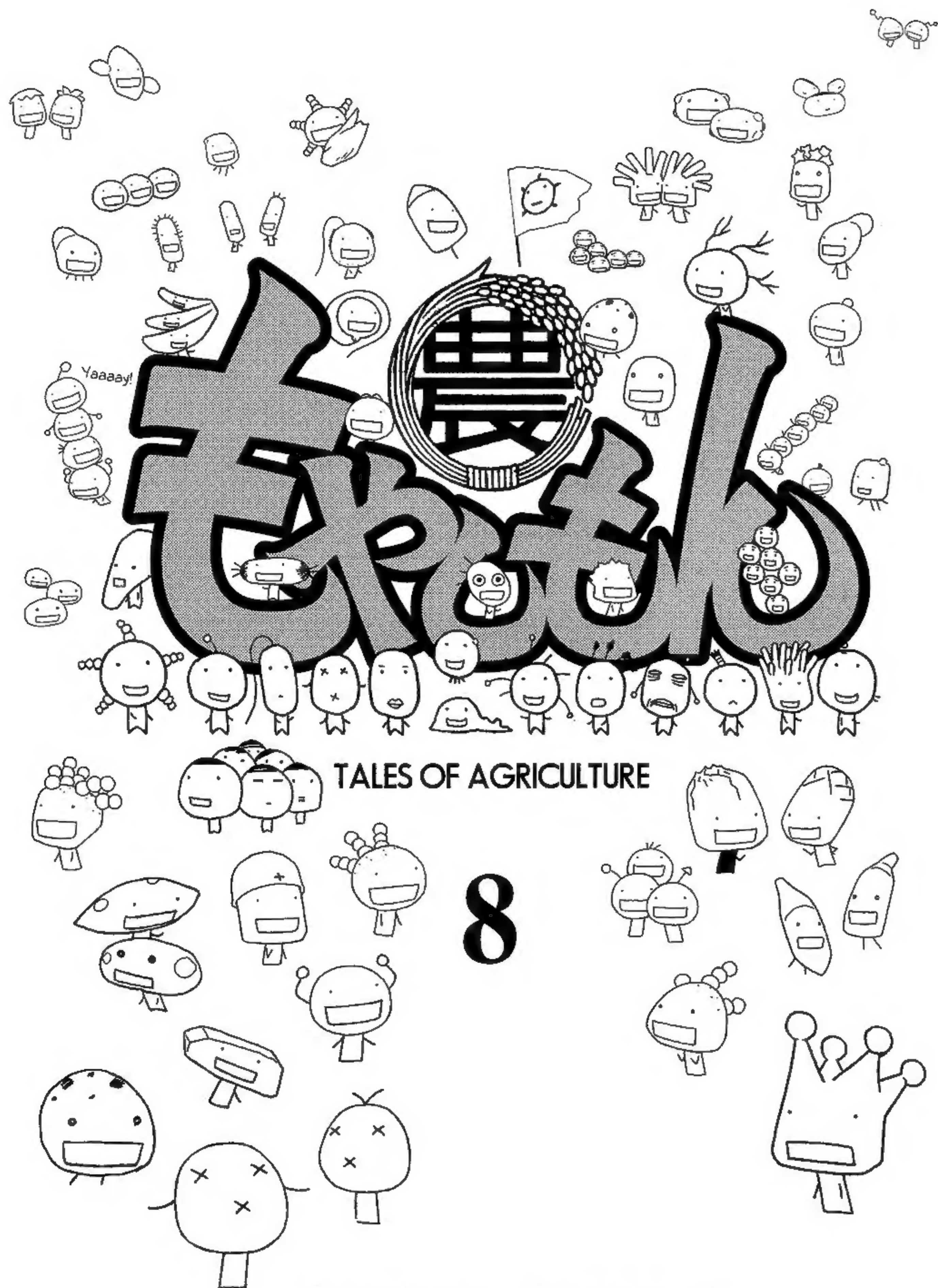
Please keep this just within your company. Sincerely, edit~

Contact
info

〒112-8001 Otowa, Bunkyo, Tokyo 2-12-21
C/O Kodansha Evening Editing Department
"Request From Moyashimon"

03-53
Email

This flier was sent to
each company that applied
to the "Request from
Moyashimon".



MASAYUKI ISHIKAWA

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This manga is completely fiction. Just in case.

CH. 87:

FOR NOW, LET'S TALK ABOUT BEER

THIS IS
MOYASHIMON!

HOW ARE ALL
OF YOU FEELING
AS AUTUMN
DEEPENS?



S.

cerevisiae
As everyone
knows, this
is yeast.
It feels like
it's going to
play a big
role soon.

BEER IS A VERY
POPULAR DRINK
LOVED THE WORLD
OVER JUST AS
MUCH AS WINE.

Beer



FOR NOW,
WE'LL BE
TALKING ABOUT
THE FAMILIAR
DRINK BEER
THIS CHAPTER.



AND SO, IN
PREPARATION FOR
THE MAIN STORY,
WE'RE GOING TO
QUICKLY GO OVER
THE BASICS OF
BEER BEFOREHAND.

If you remember this much,
you'll be fine

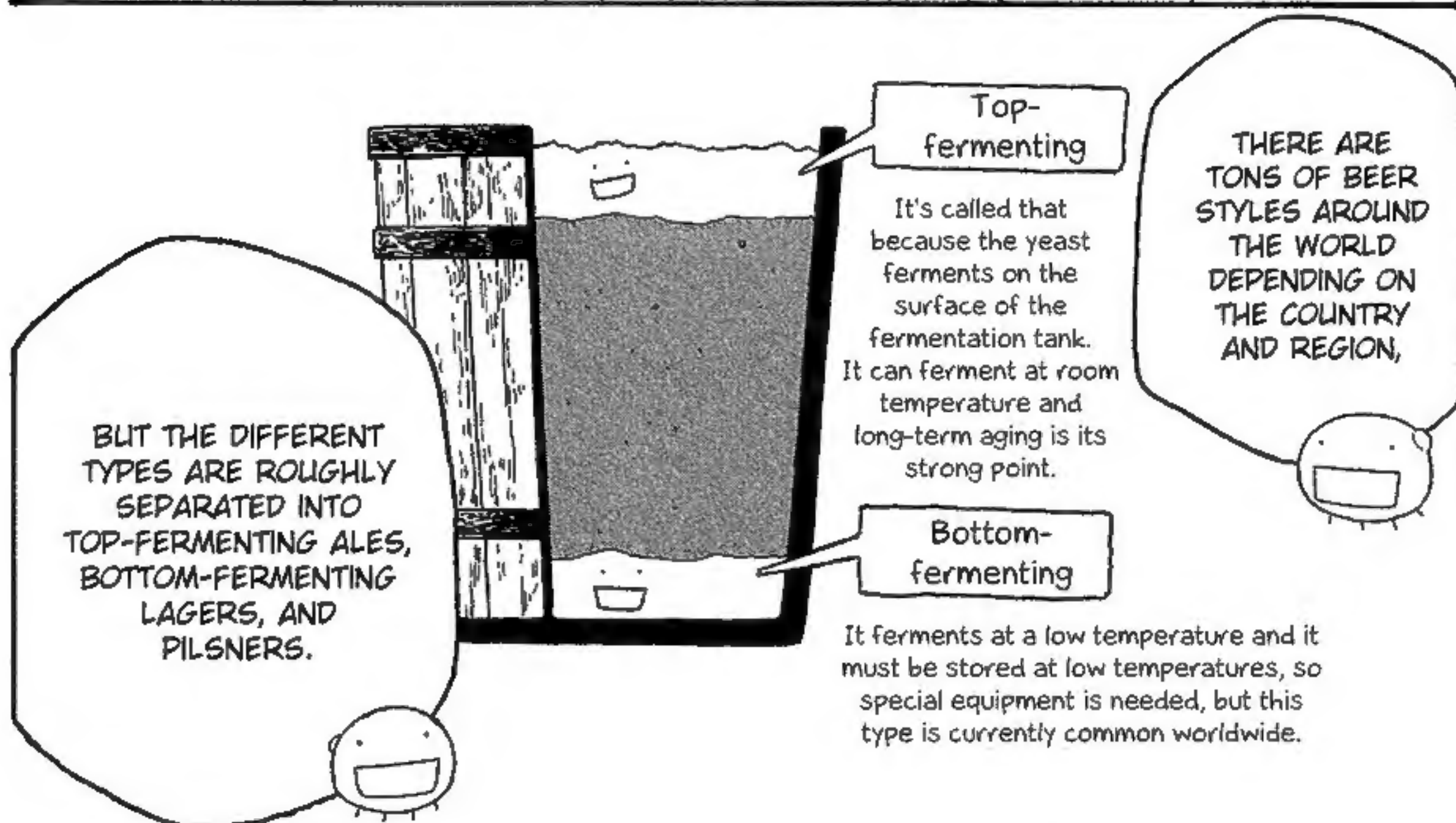
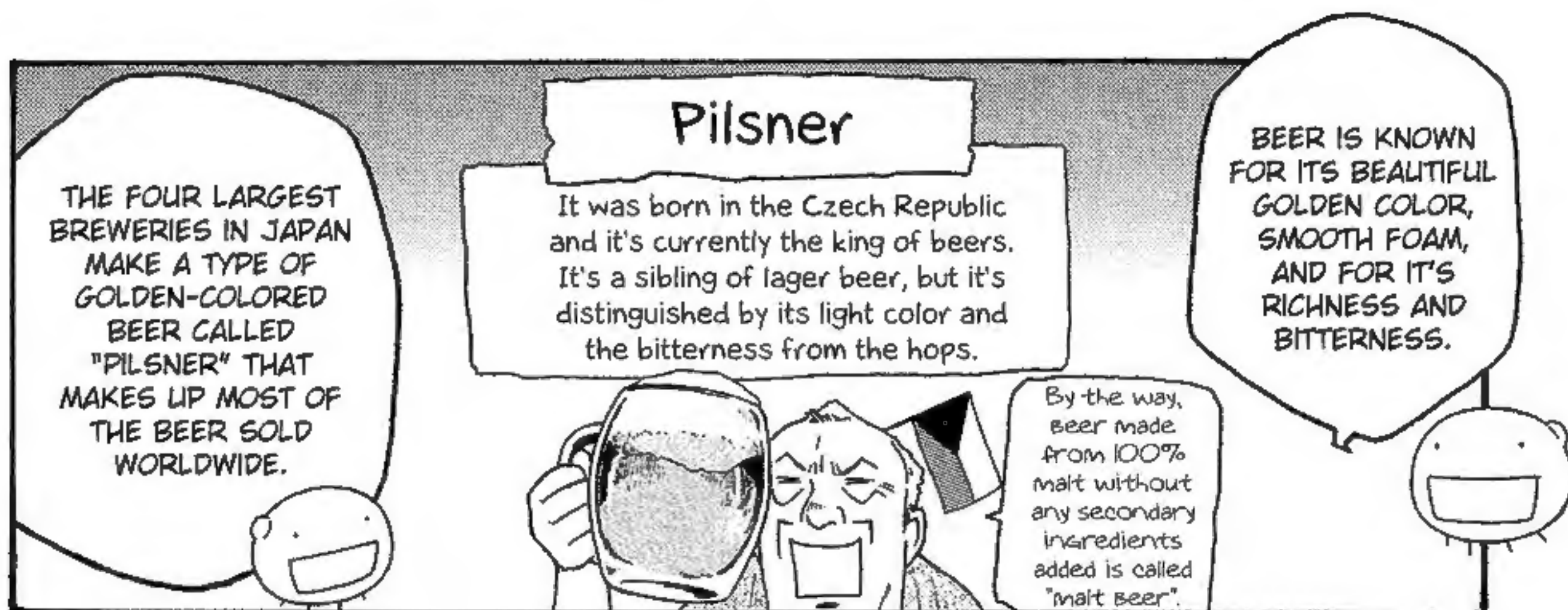
in Moyashimon

What's beer?

Waaaaaaa!

BEER IS VERY
FAMILIAR AND
HAS A LAID-BACK
FEELING TO IT,
SO THE TRUTH IS,
THERE ARE TONS
OF VARIETIES
JUST LIKE
WITH WINE.

I got a letter lamenting that *A. oryzae* hasn't shown up that much lately, but *oryzae* has been on tour at the National Museum of Nature and Science in Ueno (from October 11, 2008 to January 12, 2009). It's been doing its best as the navigator for the "Mysteries of Fungi" exhibit, so please try calling out to it. The author Ishikawa is also doing various things to support it, so it may be a bit of fun for you to discover those. Ah, I forgot to mention that this is fiction. This story is a manga, so it's naturally fiction.



Bel is short for Belgium.

Beer Purity Law

This is an edict issued by the Duchy of Bavaria in 1516. It said that only water, barley and hops could be used to make beer, although yeast was also added later, and it was still applied to all of Germany at the start of the 20th century.

Its role as a law has now abated, but no German beer violates it.

Lager



Ger Helles Bock

GERMANY, THE BIRTHPLACE OF LAGER, HAS A "BEER PURITY LAW" WHICH WOULDN'T CONSIDER LOW-MALT BEER MADE IN JAPAN TO BE BEER BECAUSE IT DOESN'T CONTAIN 100% MALT.

In Germany, the kingdom of lager, beer is cheaper than water.

LAGER IS INTERPRETED AS "PASTEURIZED BEER" IN JAPAN, BUT THAT JUST COMES FROM AN EVOLUTION OF THE MEANING OF LAGER WHICH IS TO "STORE" OR "AGE".



There's a strong village mentality in Belgium, so our beer is made with a lot of individuality.


Well, ale is good too, but I usually drink lager.

All of our beer is very similar.

FROM JAPAN'S PERSPECTIVE, GERMAN BEER MADE UNDER THE BEER PURITY LAW SEEMS TO BE EXTREMELY ENVIED,

It's weak!

BUT AMONG GERMANS, THERE ARE SOME THAT ARE ENVOUS OF DISTINCTIVE BEERS THEY CAN'T BREW BECAUSE OF THE BEER PURITY LAW SUCH AS BELGIAN BEER MADE WITH ADDITIONAL SPICES AND FRUIT.



Beer ingredients



- Malted barley
- Hops
- Water
- Yeast

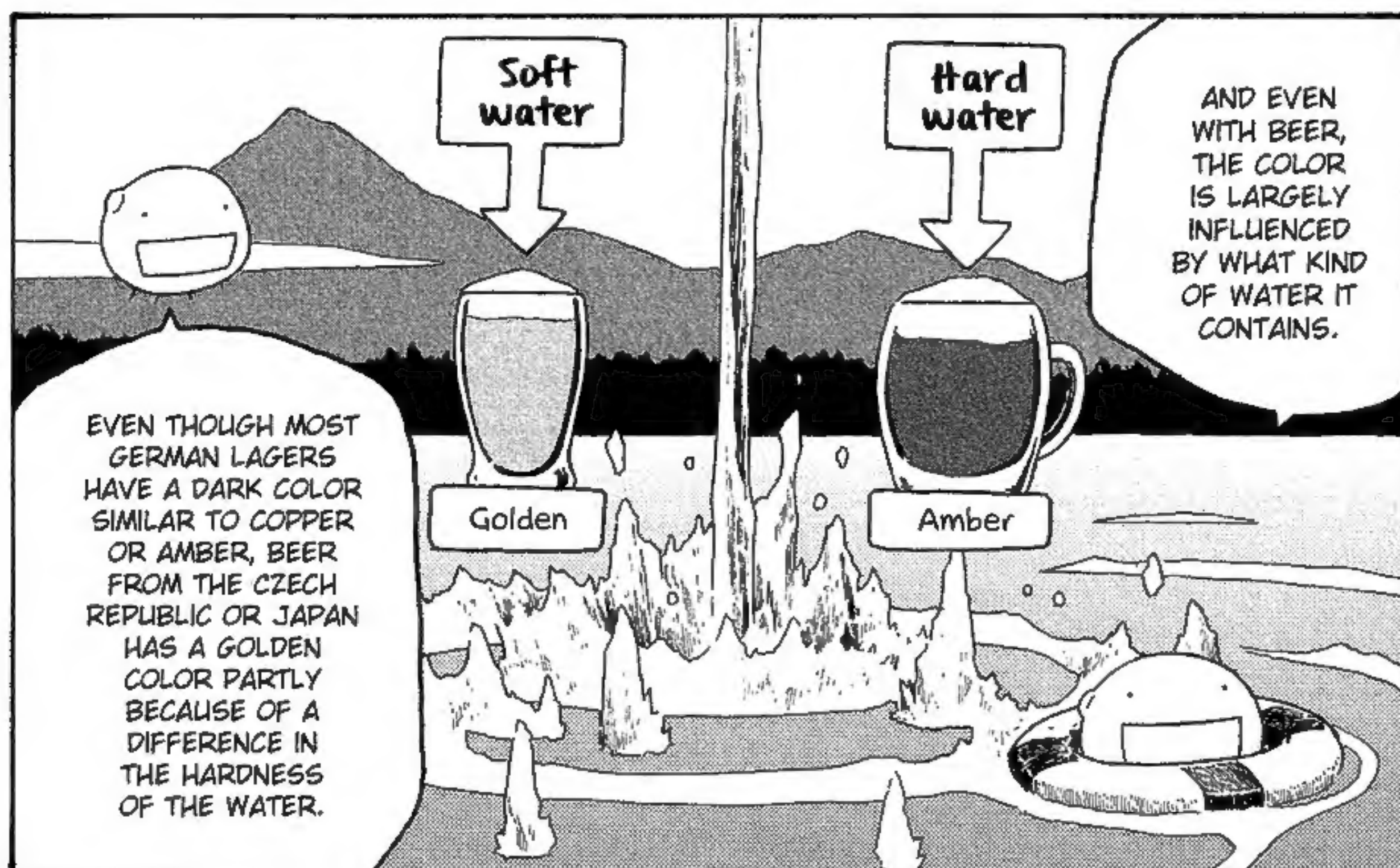
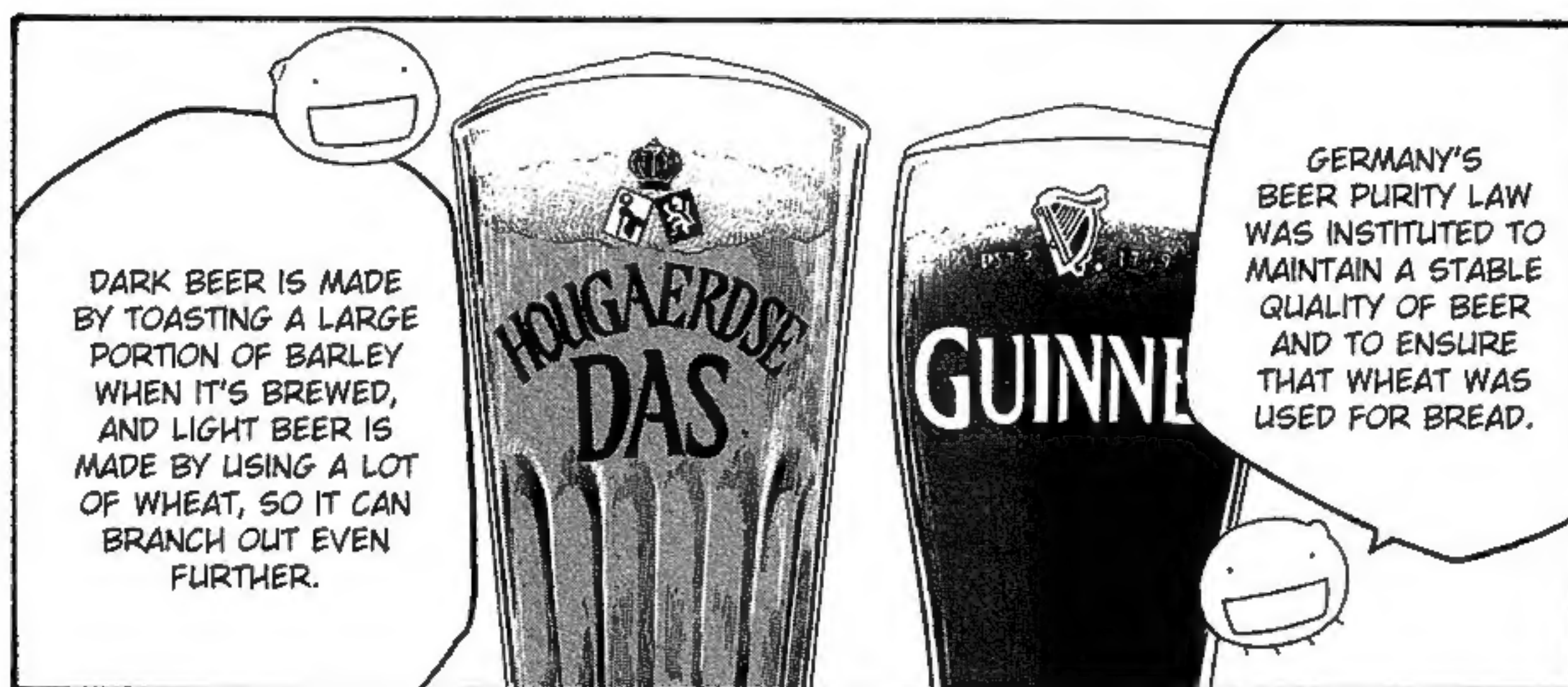
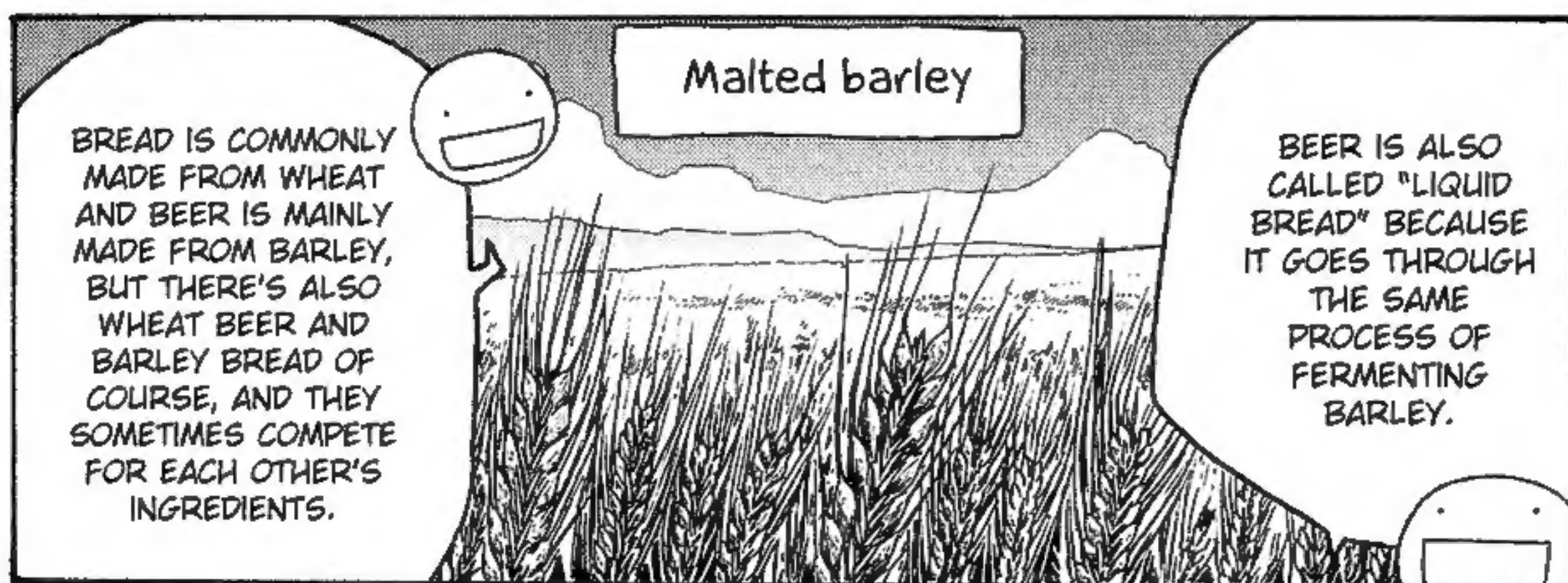
Secondary ingredients

Wheat, rye, rice, corn, sugar, herbs, spices, fruit, etc...

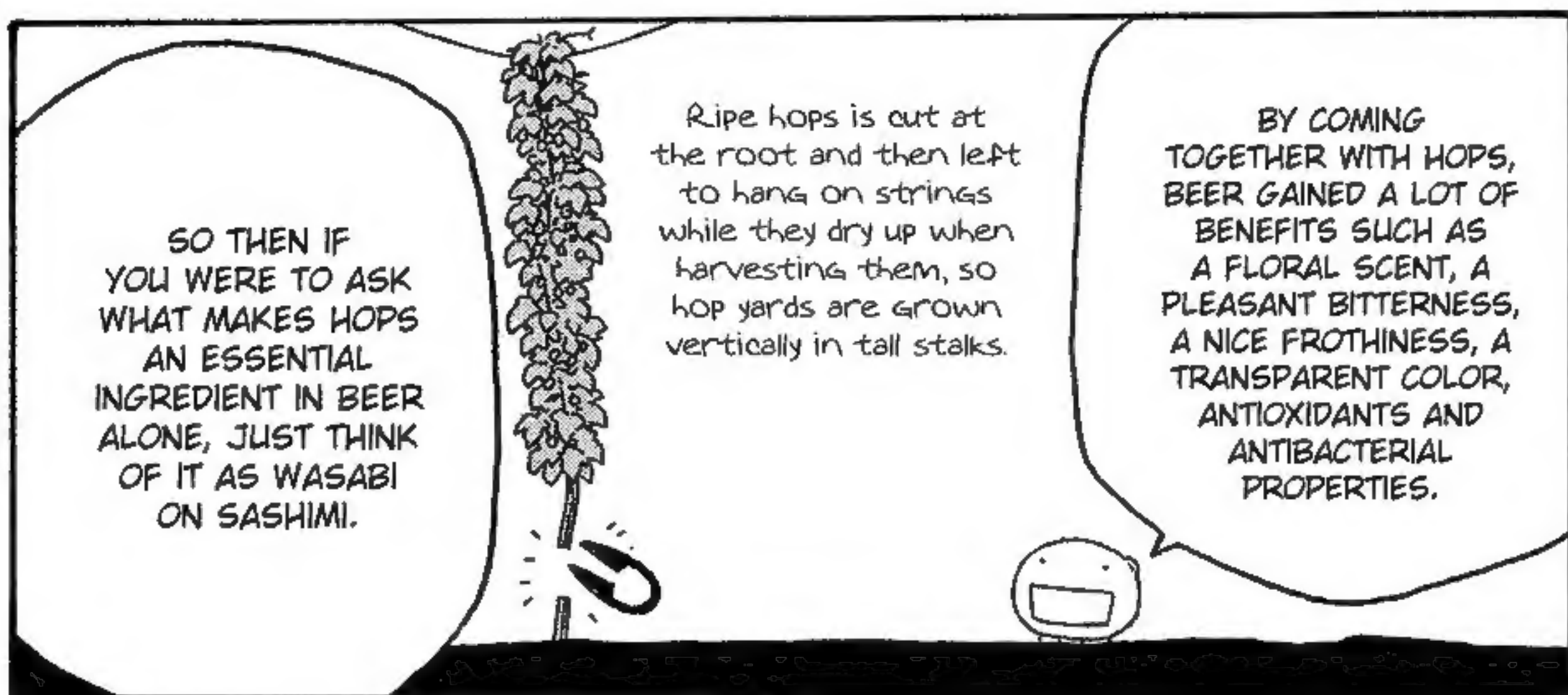
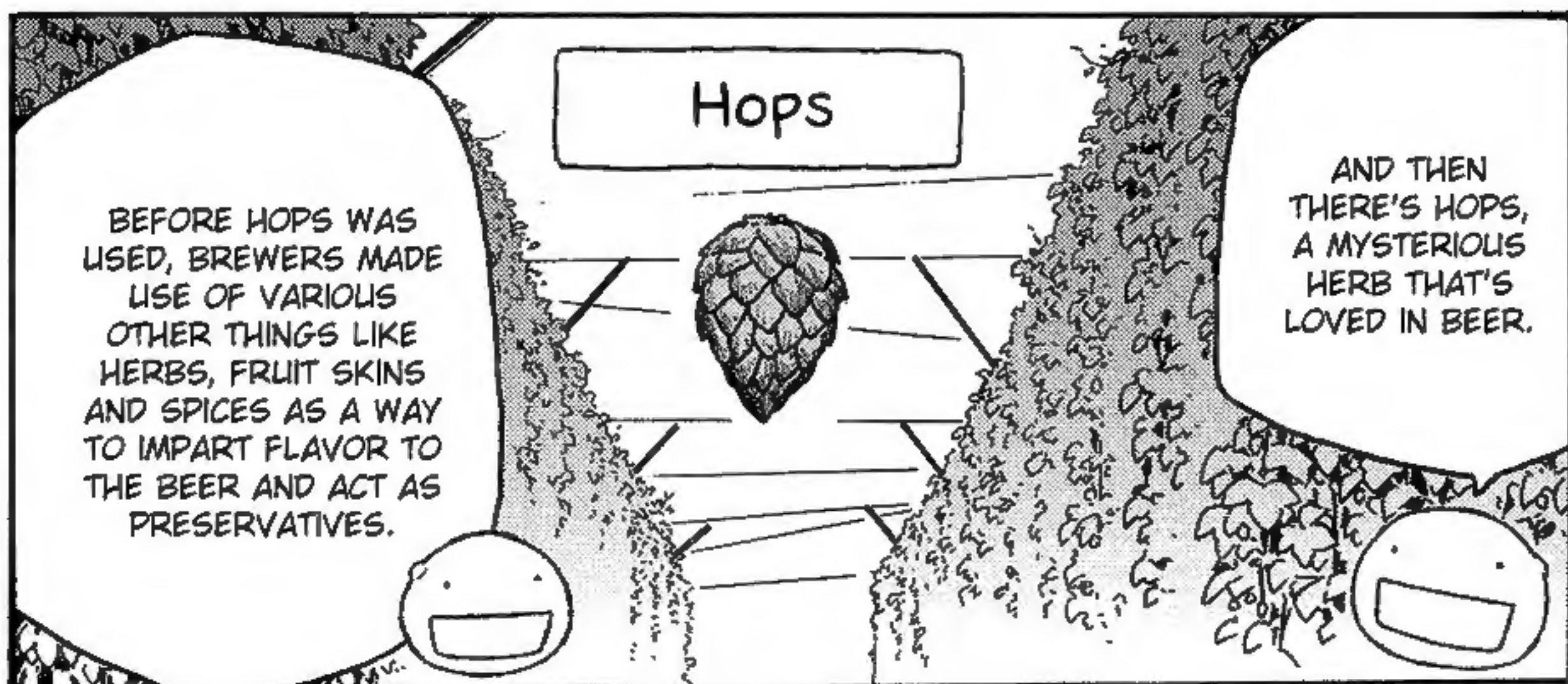
THAT SAID, THERE ARE FOUR MAIN INGREDIENTS IN BEER.

DEPENDING ON HOW ITS MADE, IT CAN BRANCH OUT FURTHER INTO THINGS LIKE DARK BEER.

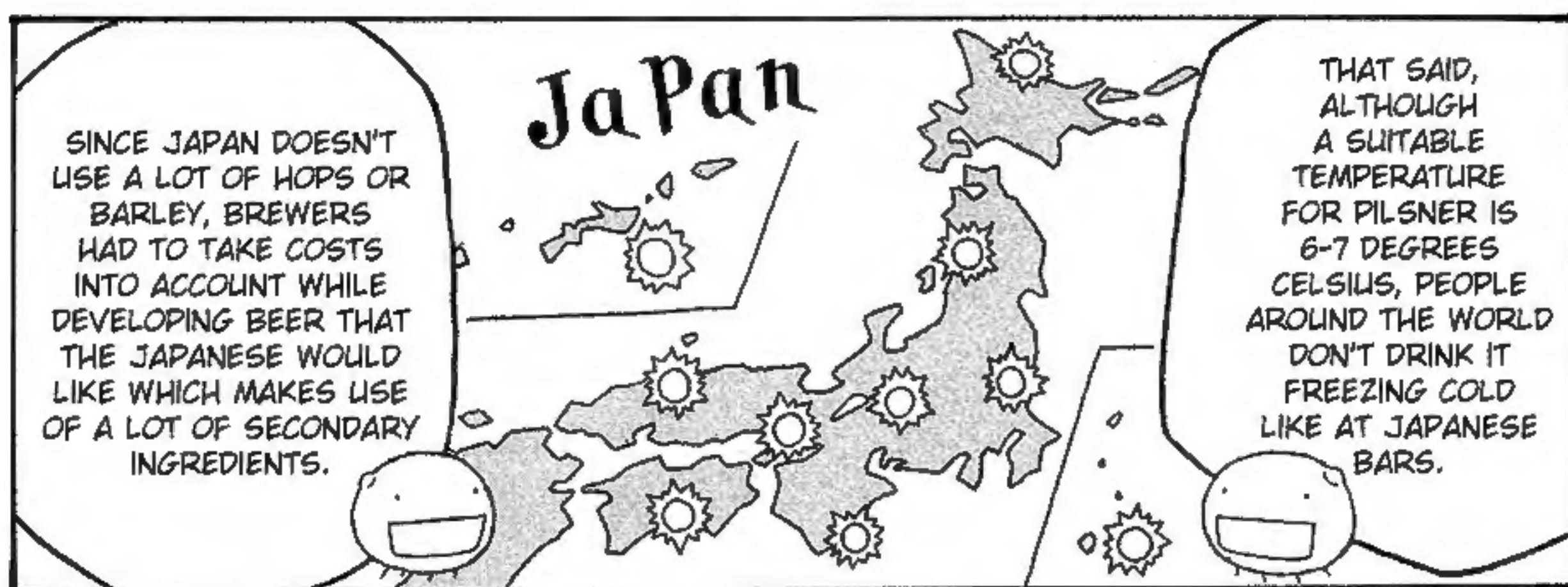
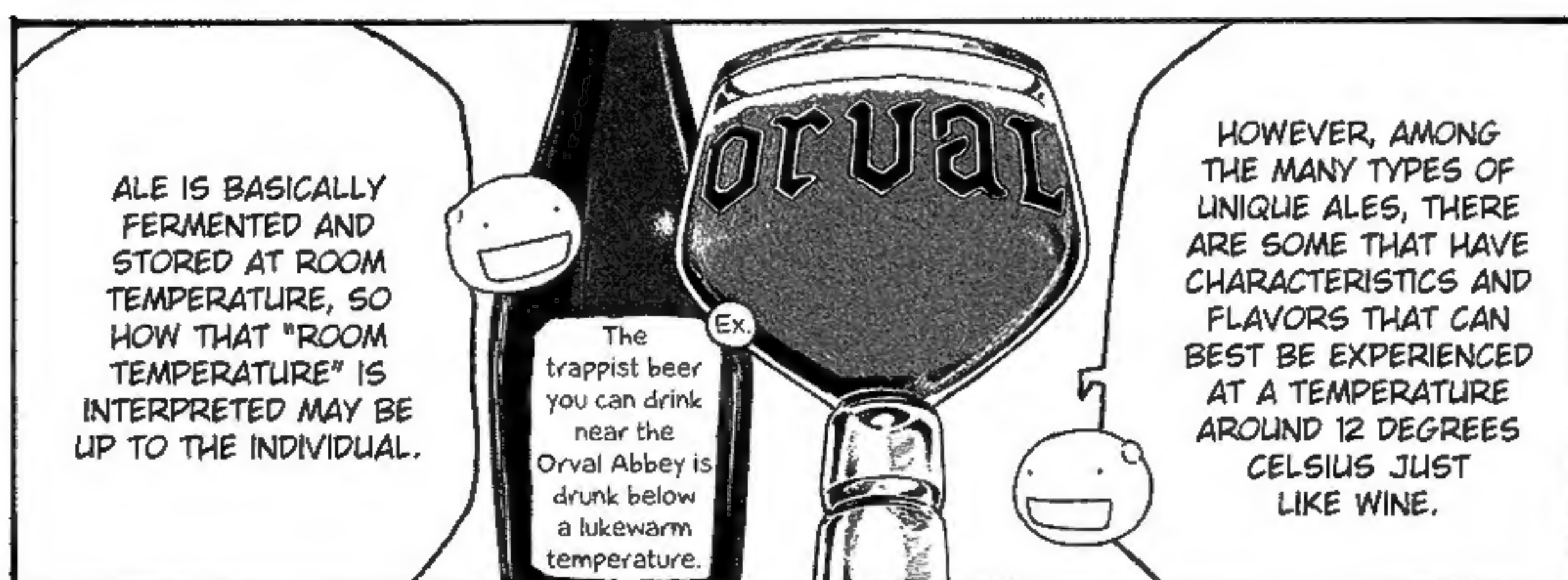




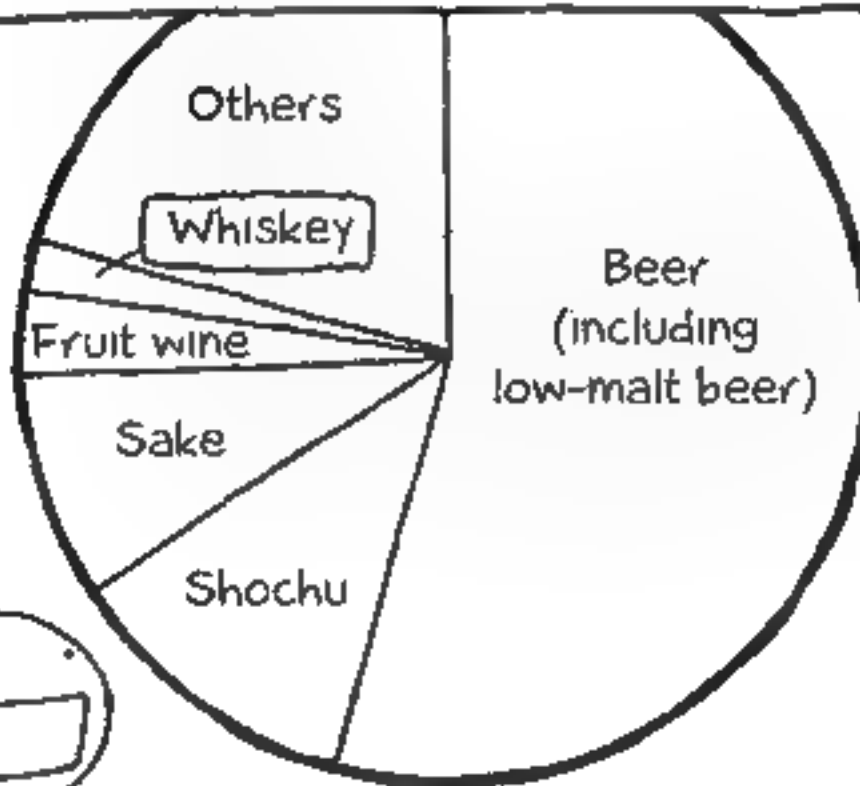
At the "Mysteries of Fungi" exhibit, the guidebook that resembled a manga volume sold very well.



At the "Mysteries of Fungi" exhibit, there were
Mogashi goods that were sold there first.



The amount of different drinks consumed in the 2007 fiscal year



AND SO, THAT JAPANESE BEER WAS WELCOMED WITH JAPANESE CUISINE AND PULLED AWAY SIGNIFICANTLY FROM SAKE AND SHOCHU TO BECOME THE NO. 1 MOST CONSUMED DRINK NATIONWIDE.

IF YOU THOROUGHLY CHILL BEER, IT BECOMES VISCOUS AND FROTHER.

AFTER ALL, EATING CHICKEN HOT POT WITH A STRONG AND DARK BRITISH ALE JUST SEEMS KIND OF OFF.

I want to show up a lot this time around.

Instead of just being quoted,

JUST LIKE HIROOKA SAID BEFORE, THE JAPANESE LOVE THE TASTE OF JAPANESE BEER.

THIS TREND IS HAPPENING WORLDWIDE, AND NOW BELGIAN BEERS AND ALES FROM VARIOUS COUNTRIES ARE STARTING TO GARNER ATTENTION, TOO.

HOWEVER, AS IF TO STAND UP AGAINST THE PILSNER JAPAN'S FOUR MAJOR BREWERIES PRODUCE, CRAFT BREWERIES WERE BORN AND STARTED PRODUCING MORE DISTINCTIVE BEERS.

NOW IT'S TIME TO FINALLY GET BACK TO THE MAIN STORY.

WE MAY HAVE GONE OVER IT IN A HURRY, BUT THAT'S A BRIEF OVERVIEW OF BEER.

Waaaaaahaaaaa!



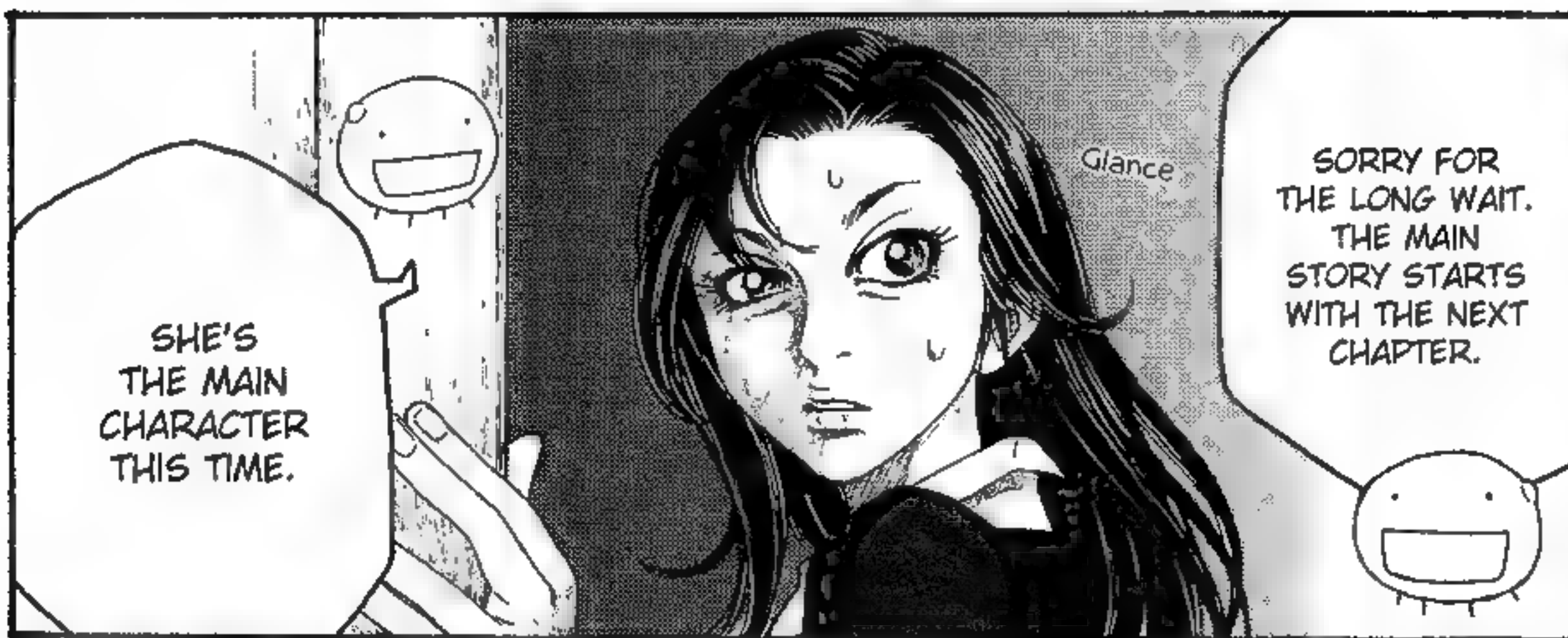
Aya Hirooka

She's Mutou's classmate, is a member of the Cheerleading Club, and works as a bartender. What was that a masculine noun?



Bartender

He's someone who knows what he has to do. Surprisingly, he's a pretty rare type of person.



Aoi Mutou
She's a third-year at a certain agricultural university. They say beer is also good for your skin, after all.





Hachimitsu Scans

~sweeter than honey~

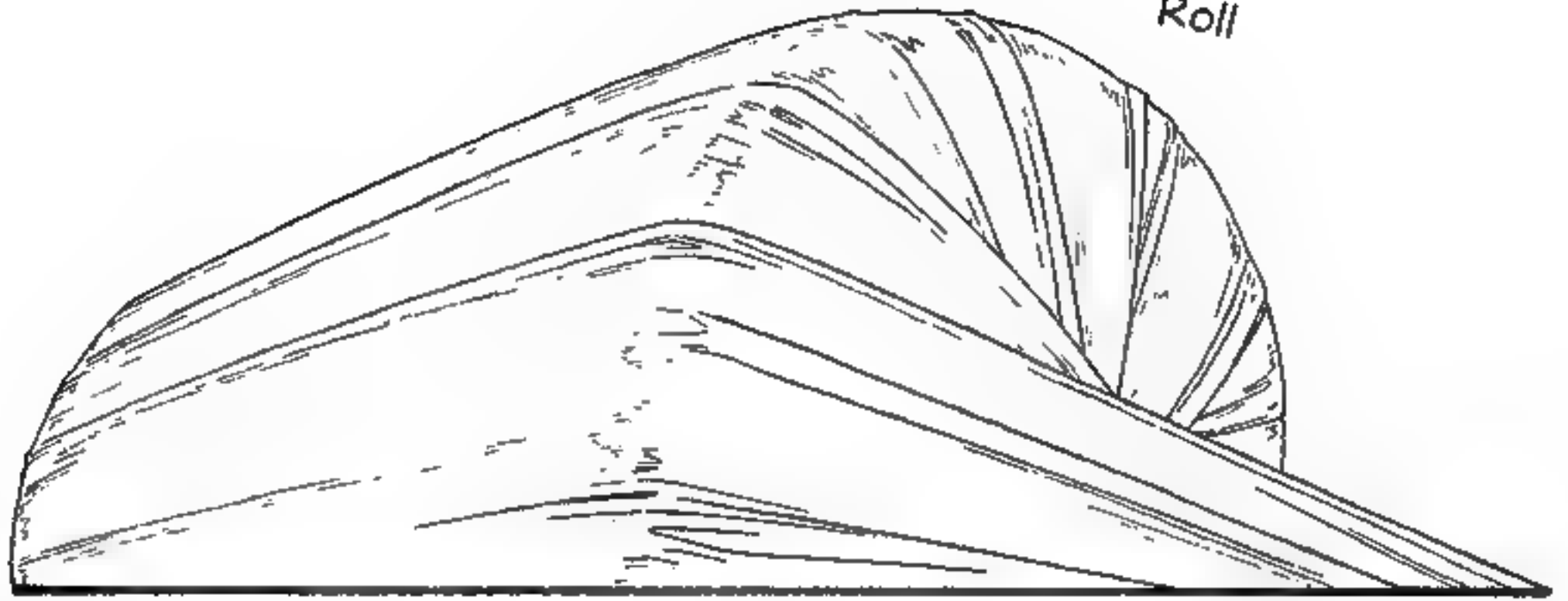
hachimitsu-scans.blogspot.com

Everything went well at the National Museum of Nature and Science. Over 150,000 people came to see the Mysteries of Fungi exhibit! Thank you very much!

Roll

Roll

Roll

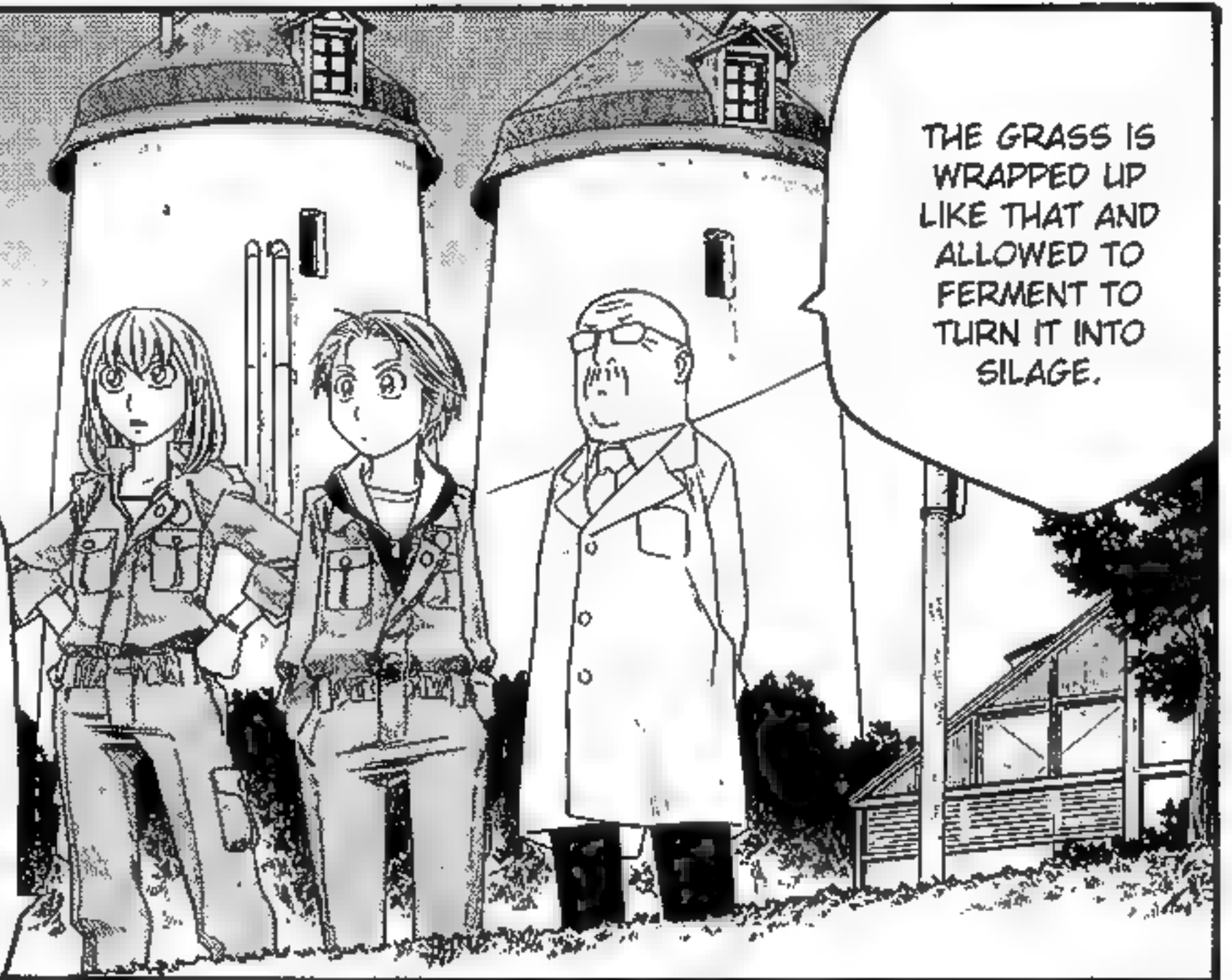


Silage

This is grass that can be stored in a silo and allowed to ferment to be used as fodder for livestock

THE GRASS IS WRAPPED UP LIKE THAT AND ALLOWED TO FERMENT TO TURN IT INTO SILAGE.

IT DOESN'T TAKE THAT MUCH EFFORT, AND YOU DON'T EVEN NEED TO STORE IT IN A SILO, SO IT'S A NEW FORM OF LIVESTOCK FARMING THAT'S VERY CONVENIENT.

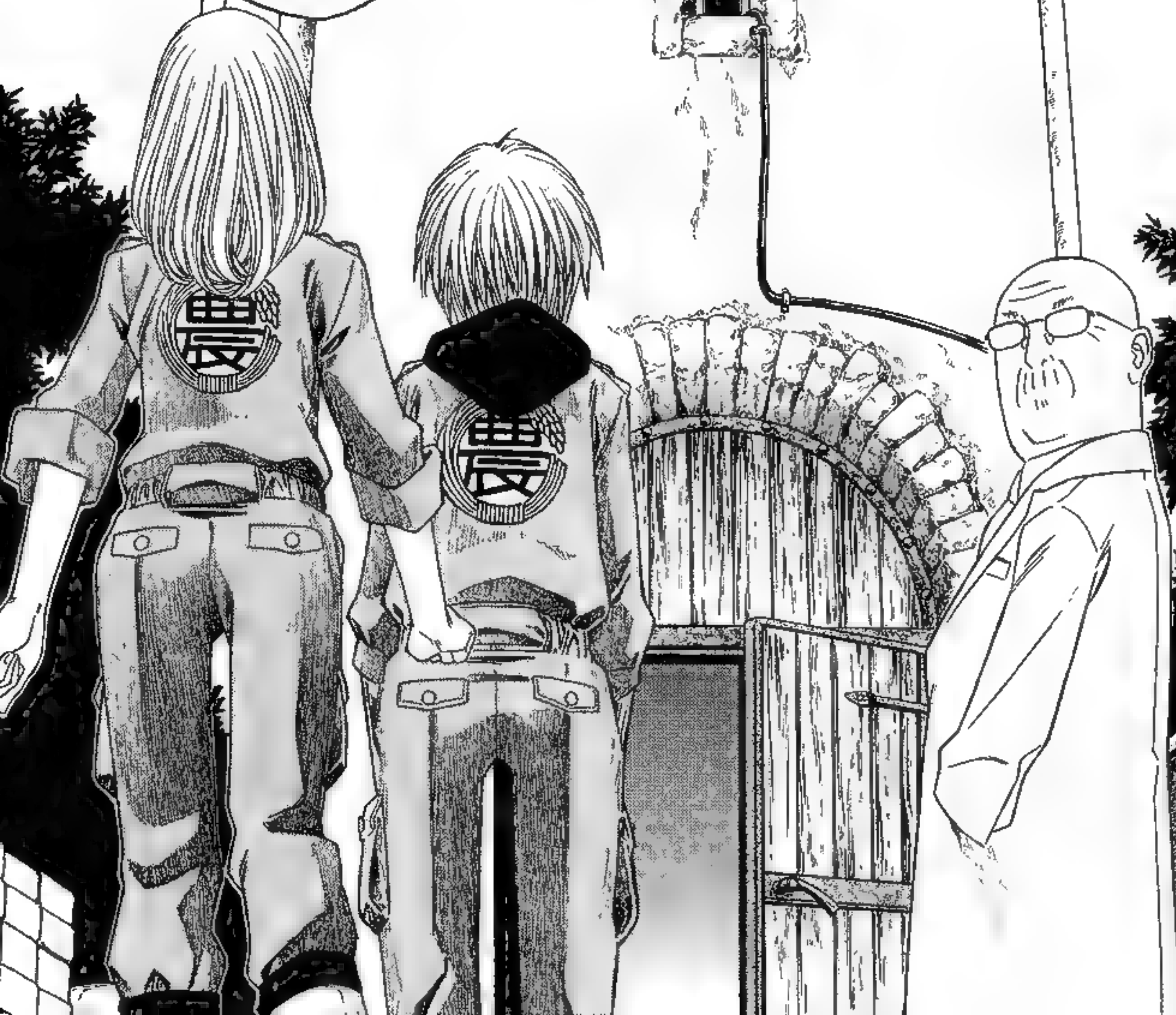


This story is fiction.

CH. 88: ITSUKI'S BEER

AND SO, I
STARTED USING
ONE OF THE
UNUSED SILOS IN
THE SUMMER FOR
BREWING BEER.

THE LIVESTOCK
DEPARTMENT HAD
TAKEN CARE OF
IT UNDER MY
GUIDANCE, BUT NOW
WE'LL BE LOOKING
AFTER IT AS PART
OF MY SEMINAR.





Tadayasu Sawaki

He's the main character
Pay attention to *A. oryzae* on his shoulder.



Haaa...

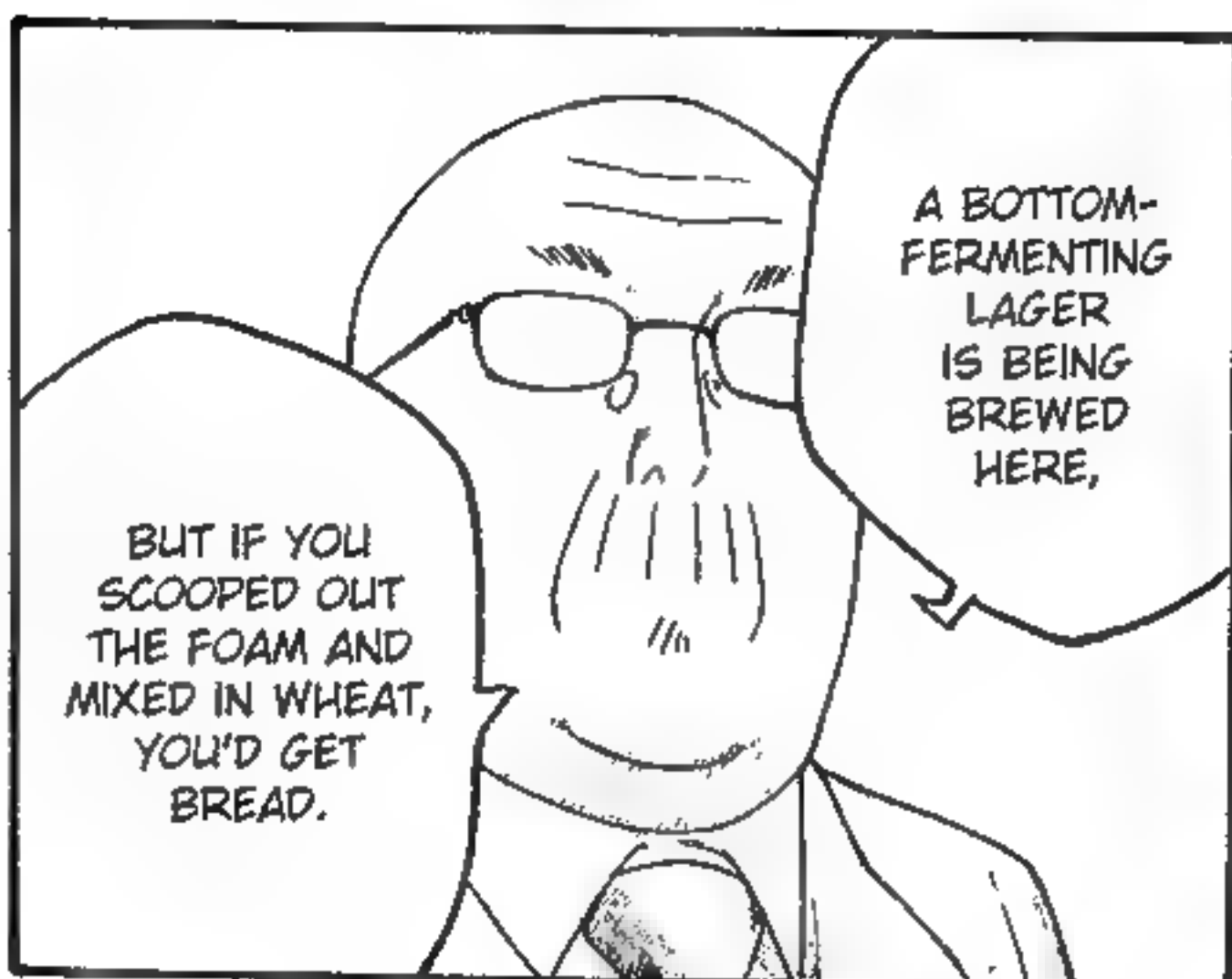
I GUESS WE'RE GONNA HAVE EVEN MORE STUFF TO DO OUTSIDE OF CLASS...

THE YEAST THAT BREWS BEER IS ALSO USED TO MAKE BREAD, RIGHT?



Hazuki O'kawa

Come to think of it, a poster of her was made just for the National Museum of Nature and Science.



A BOTTOM-FERMENTING LAGER IS BEING BREWED HERE,

BUT IF YOU SCOOPED OUT THE FOAM AND MIXED IN WHEAT, YOU'D GET BREAD.



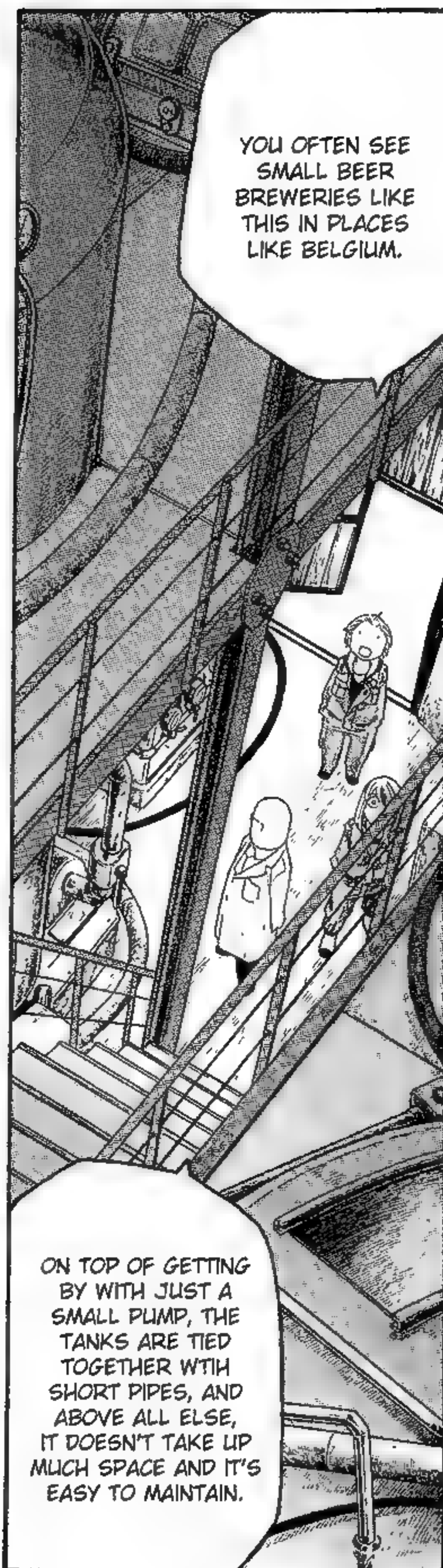
Keizou Itsuki

He's a father figure and a mad scientist.



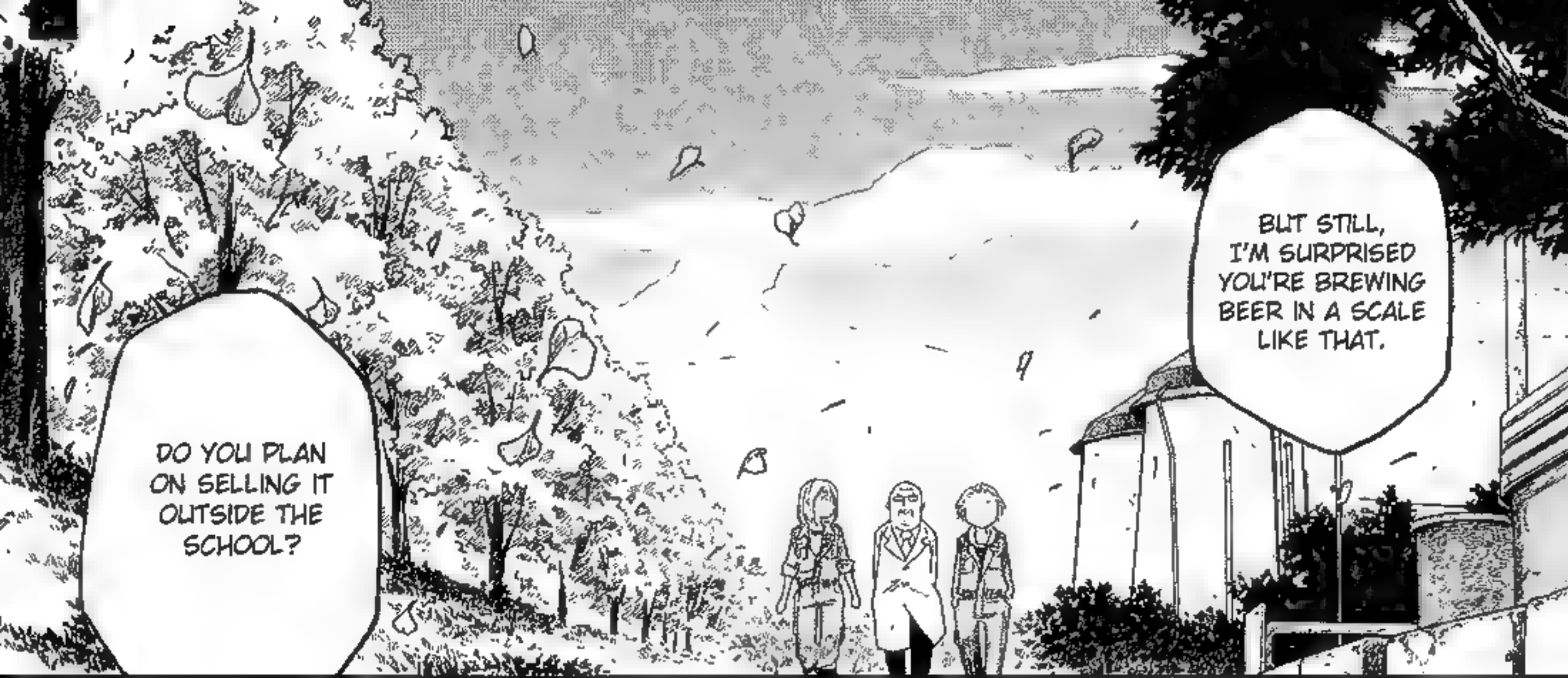
I'D LOVE TO TRY IT OUT!

HOWEVER, I DON'T KNOW WHAT WOULD HAPPEN WITH THE BITTERNESS FROM THE HOPS WITHOUT TRYING IT OUT.



YOU OFTEN SEE SMALL BEER BREWERIES LIKE THIS IN PLACES LIKE BELGIUM.

ON TOP OF GETTING BY WITH JUST A SMALL PUMP, THE TANKS ARE TIED TOGETHER WITH SHORT PIPES, AND ABOVE ALL ELSE, IT DOESN'T TAKE UP MUCH SPACE AND IT'S EASY TO MAINTAIN.



DO YOU PLAN
ON SELLING IT
OUTSIDE THE
SCHOOL?

BUT STILL,
I'M SURPRISED
YOU'RE BREWING
BEER IN A SCALE
LIKE THAT.



OH HH!
SAWAKI!

PROFES-
SOR!



SO IT SEEMS
LIKE THERE
WILL BE
OPPORTUNITIES
FOR THE
BEER TO HAVE
ITS DAY.

WELL, THIS
SCHOOL
LOVES
FESTIVALS,



Nagamine-
kun

He's a
third-year in
the livestock
department
and the
president
of the
Hornussen
Club

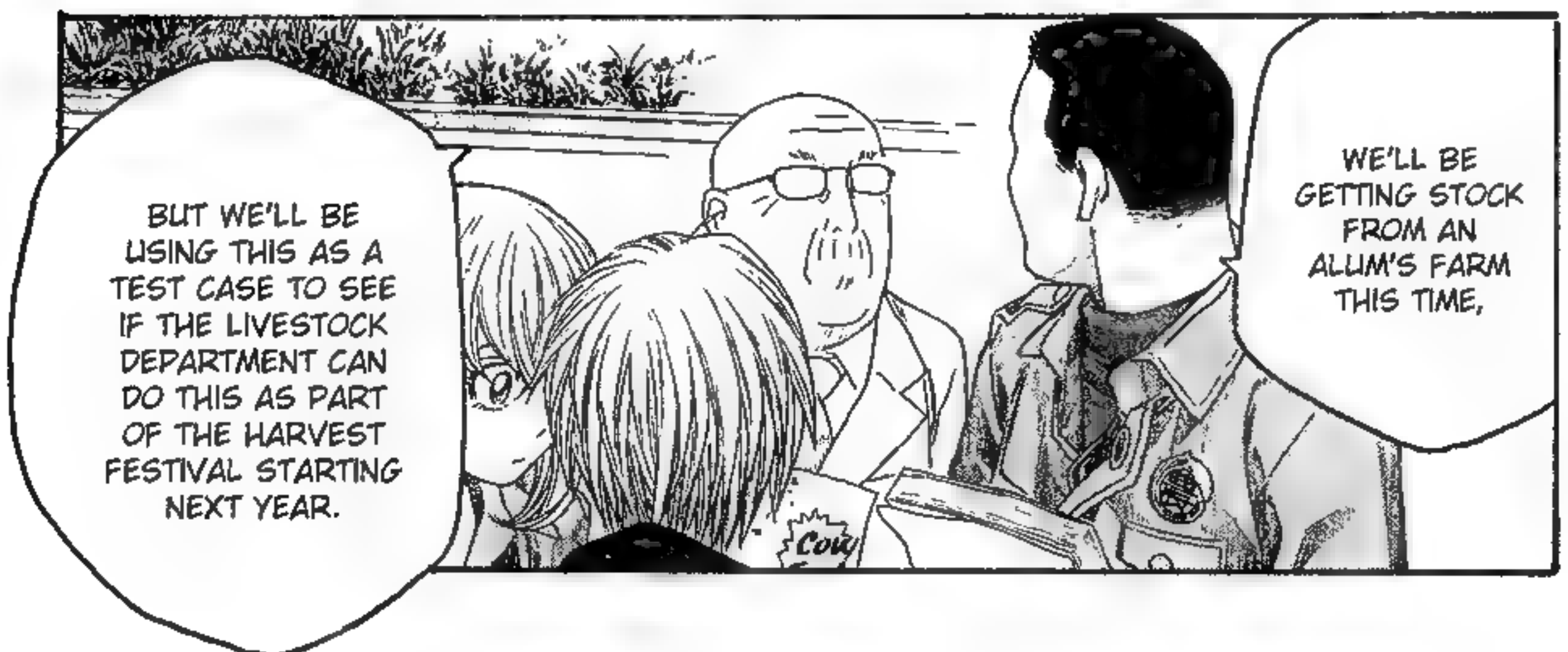
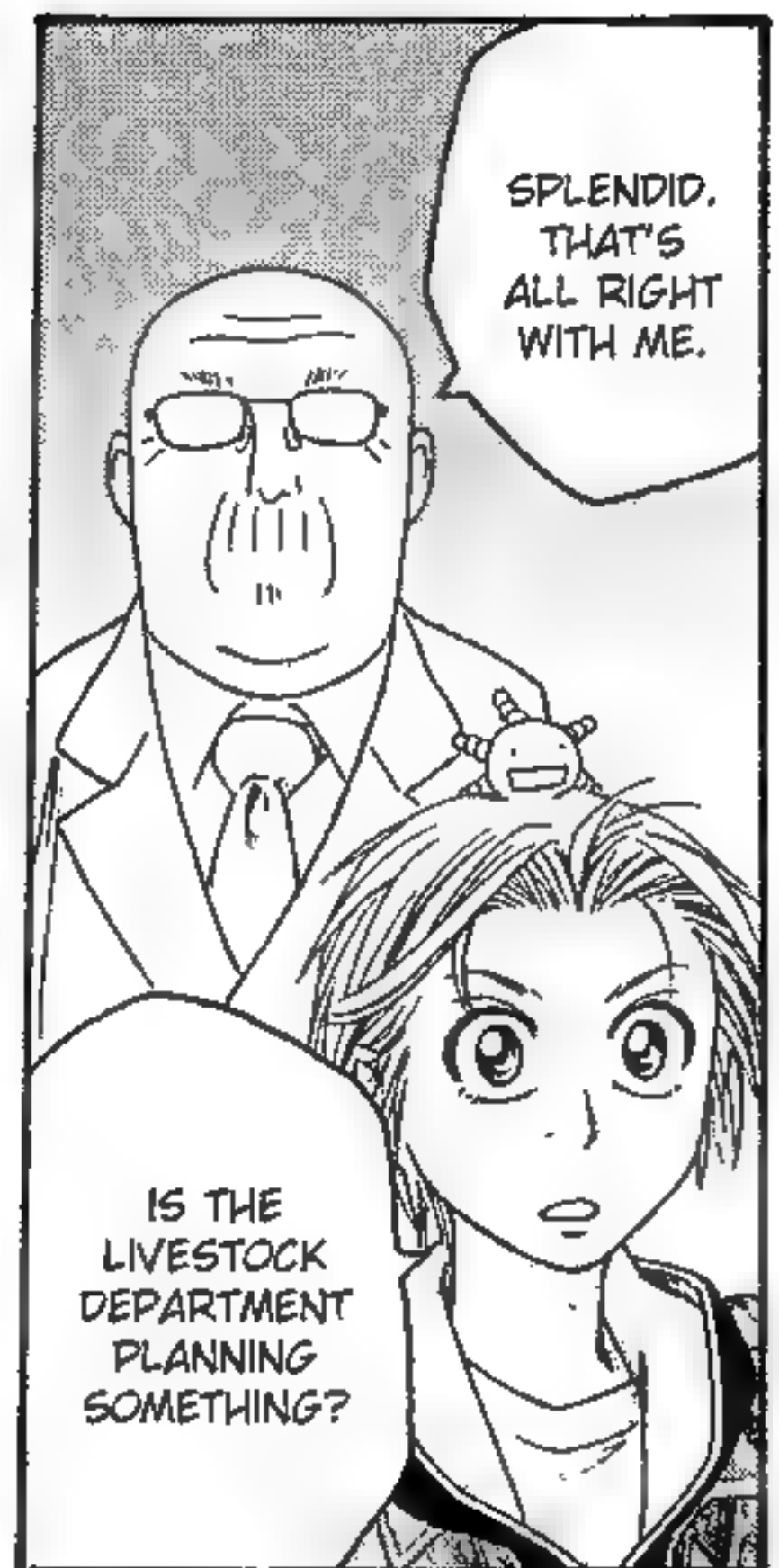
It's been
four years
since he last
appeared,
but do you
remember
what chapter
he was in?

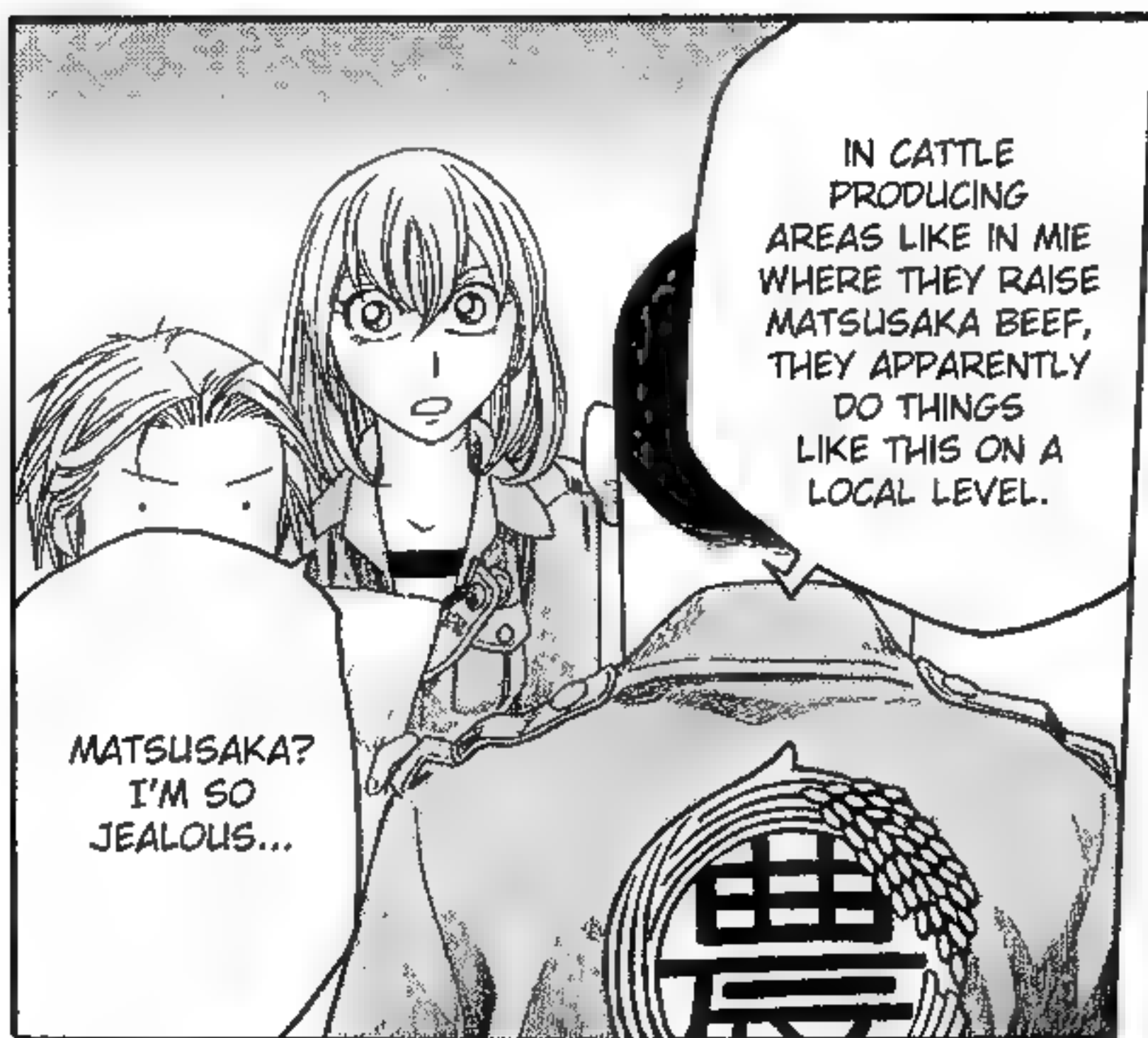


SO I'D LOVE TO
USE THE BEER
YOU'VE MADE
IN THAT SILO
FOR THIS.

LIKE I MENTIONED
BEFORE, IT SEEMS
LIKE THE WHOLE
LIVESTOCK
DEPARTMENT WILL
BE ABLE TO PUT
TOGETHER A
BIG EVENT,

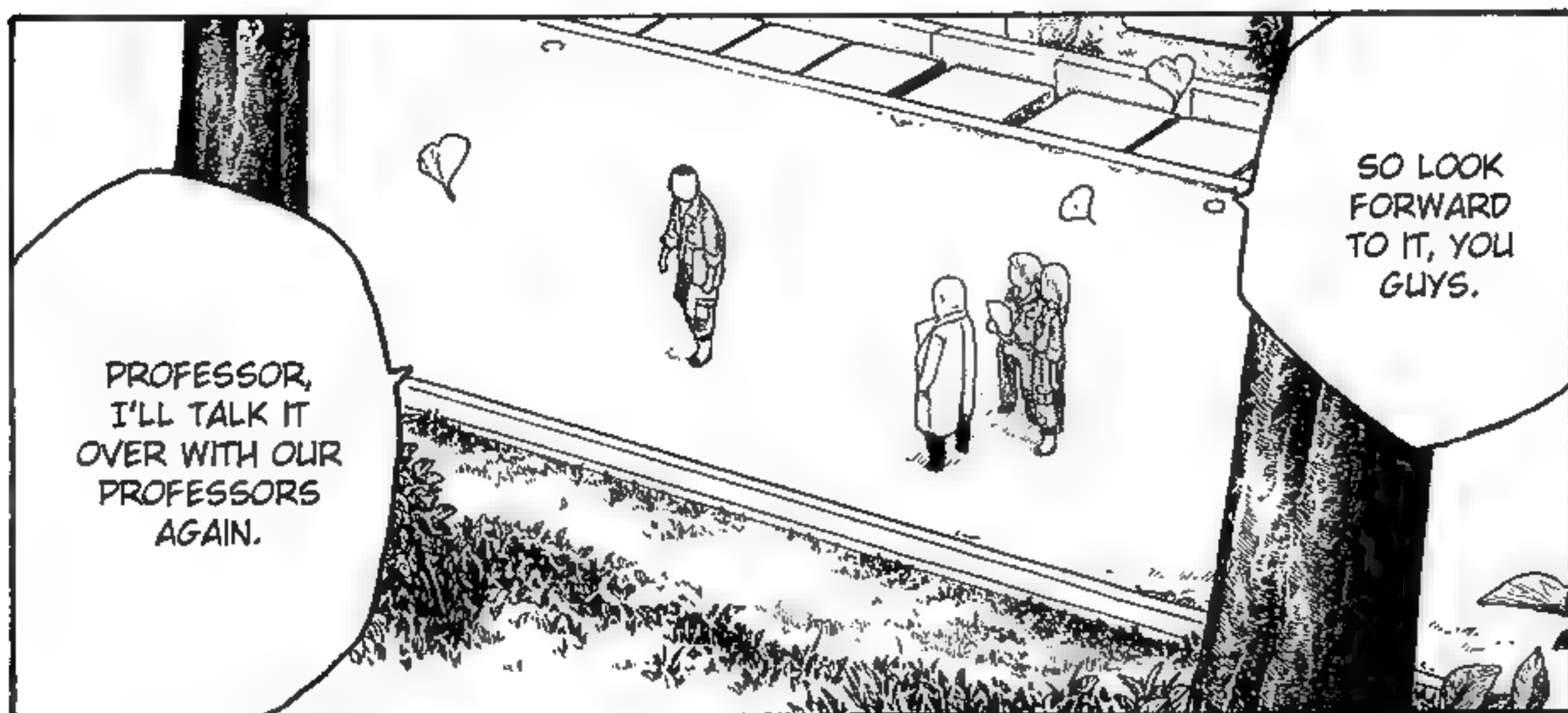
The wind rises.





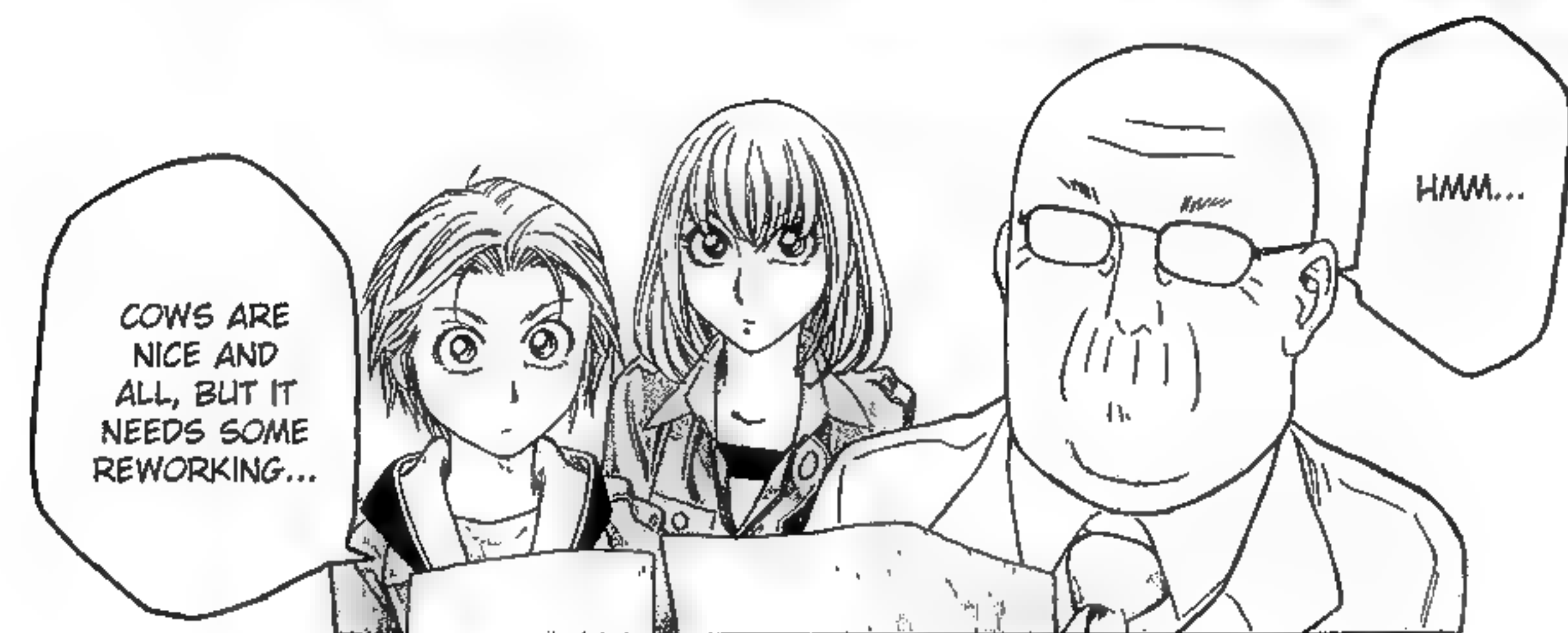
MATSUSAKA?
I'M SO
JEALOUS...

IN CATTLE
PRODUCING
AREAS LIKE IN MIE
WHERE THEY RAISE
MATSUSAKA BEEF,
THEY APPARENTLY
DO THINGS
LIKE THIS ON A
LOCAL LEVEL.



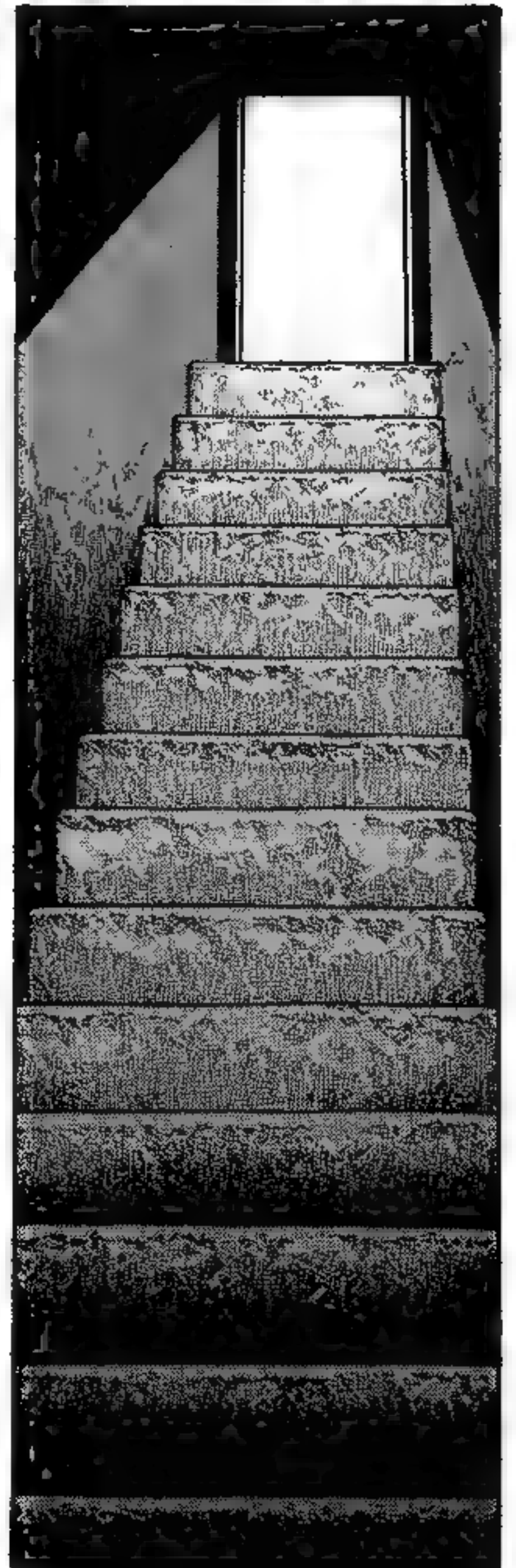
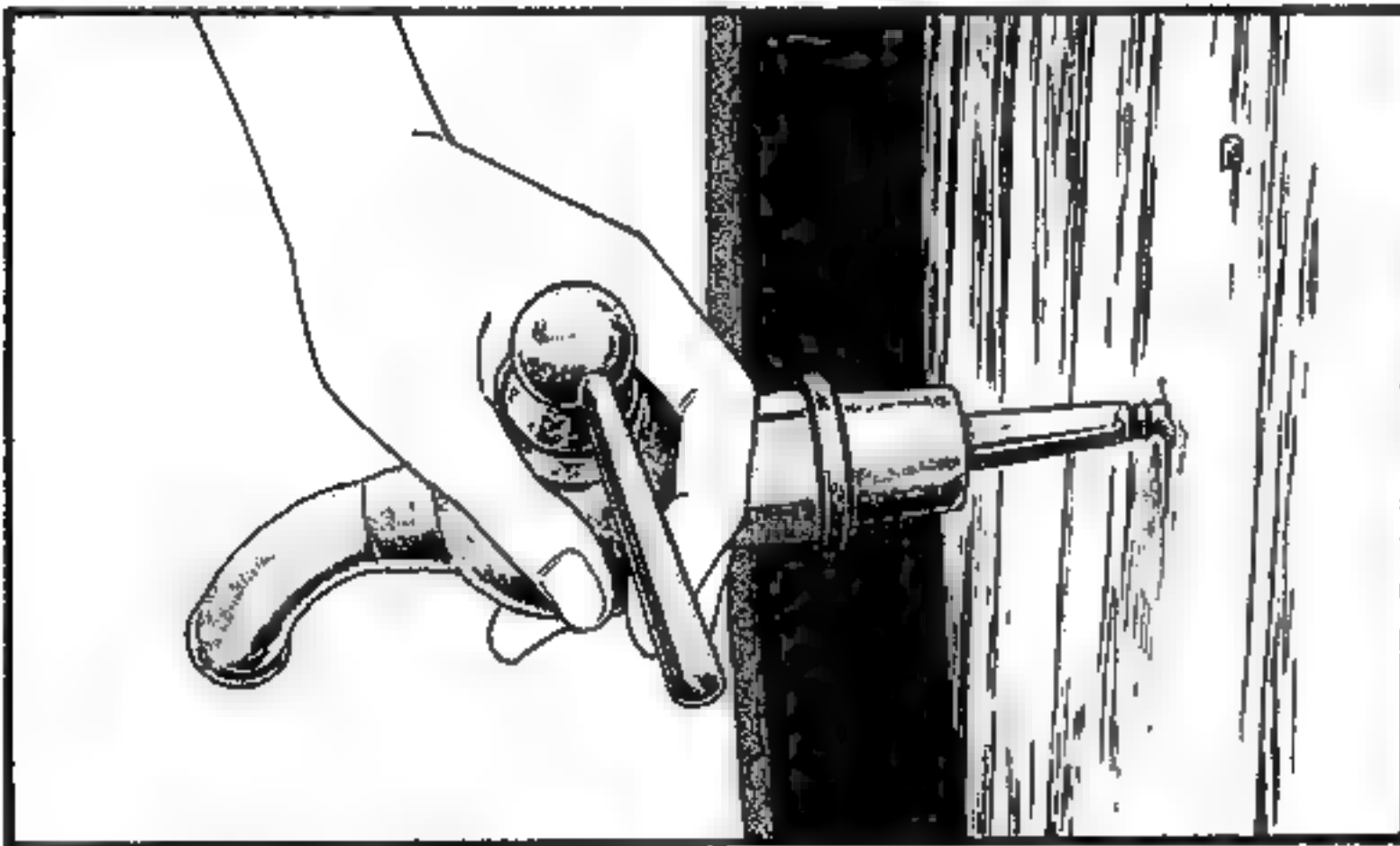
PROFESSOR,
I'LL TALK IT
OVER WITH OUR
PROFESSORS
AGAIN.

SO LOOK
FORWARD
TO IT, YOU
GUYS.



COWS ARE
NICE AND
ALL, BUT IT
NEEDS SOME
REWORKING...

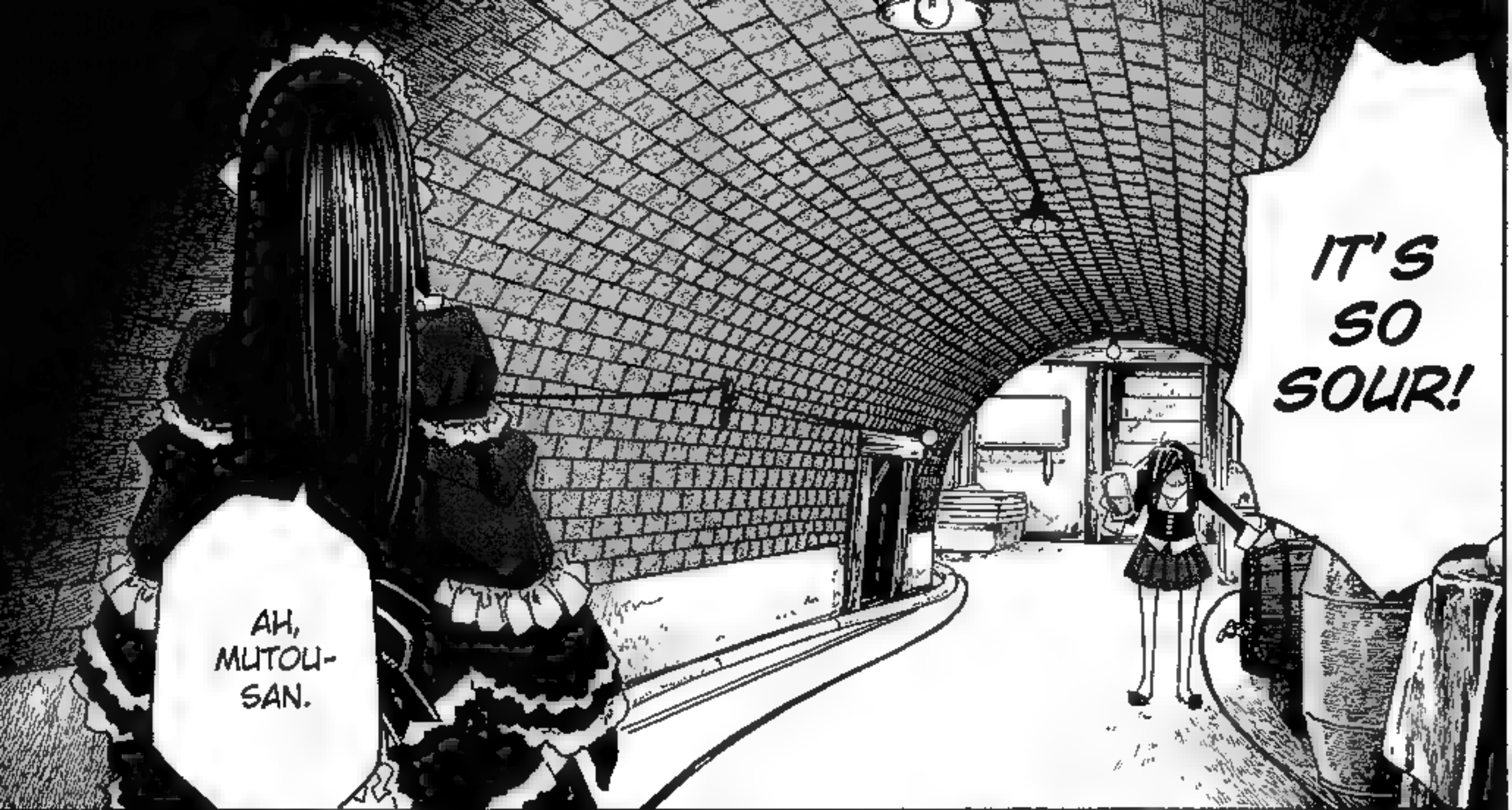
HMM...



Aoi Mutou
Where d d
she get a
spout with
a wood
screw?

I heard this conversation at the National Museum of Nature and Science. "O-157 is so cool!" (grade schooler 1). "Yeah, it has to be O-157!" (grad schooler 2). "Mogashimon owes everything to O-157!" (grade schooler 3). I don't know what made them think that, but well, thanks.





AH,
MUTOU-
SAN.

IT'S
SO
SOUR!

Stale

Roughly speaking, this has to do with stored alcohol that's deteriorated and has off-flavors.



IT'S
STALE...
THIS IS
VINEGAR
NOW.

DID YOU
TRY THIS,
YUUKI-
KUN?



AH, YOU'RE
DRINKING THE
PROFESSOR'S
BEER?



Kei Yuuki

A guy walking pigeon-toed is rather unusual

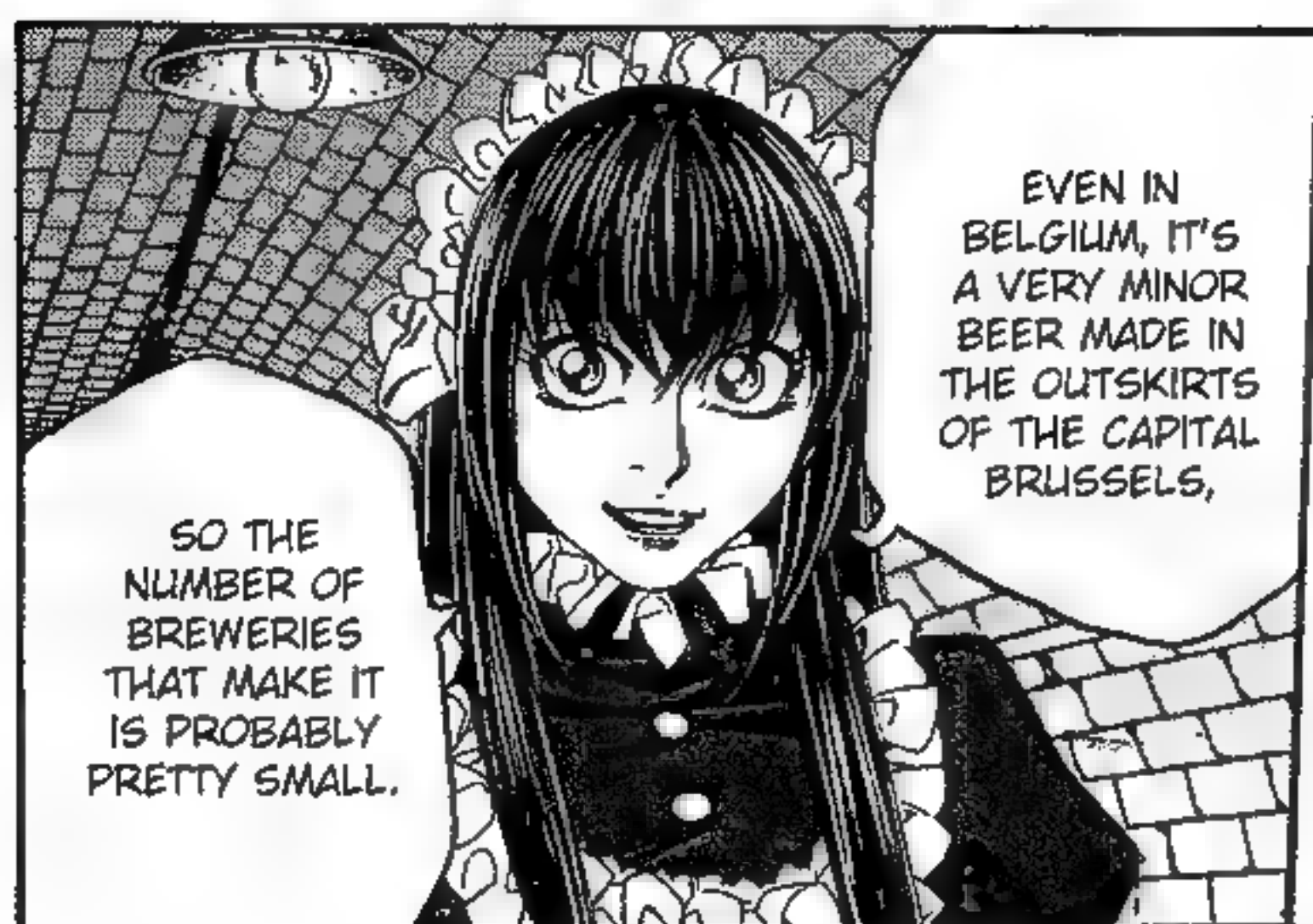


IS THIS
YOUR
FIRST TIME
DRINKING
LAMBIC?

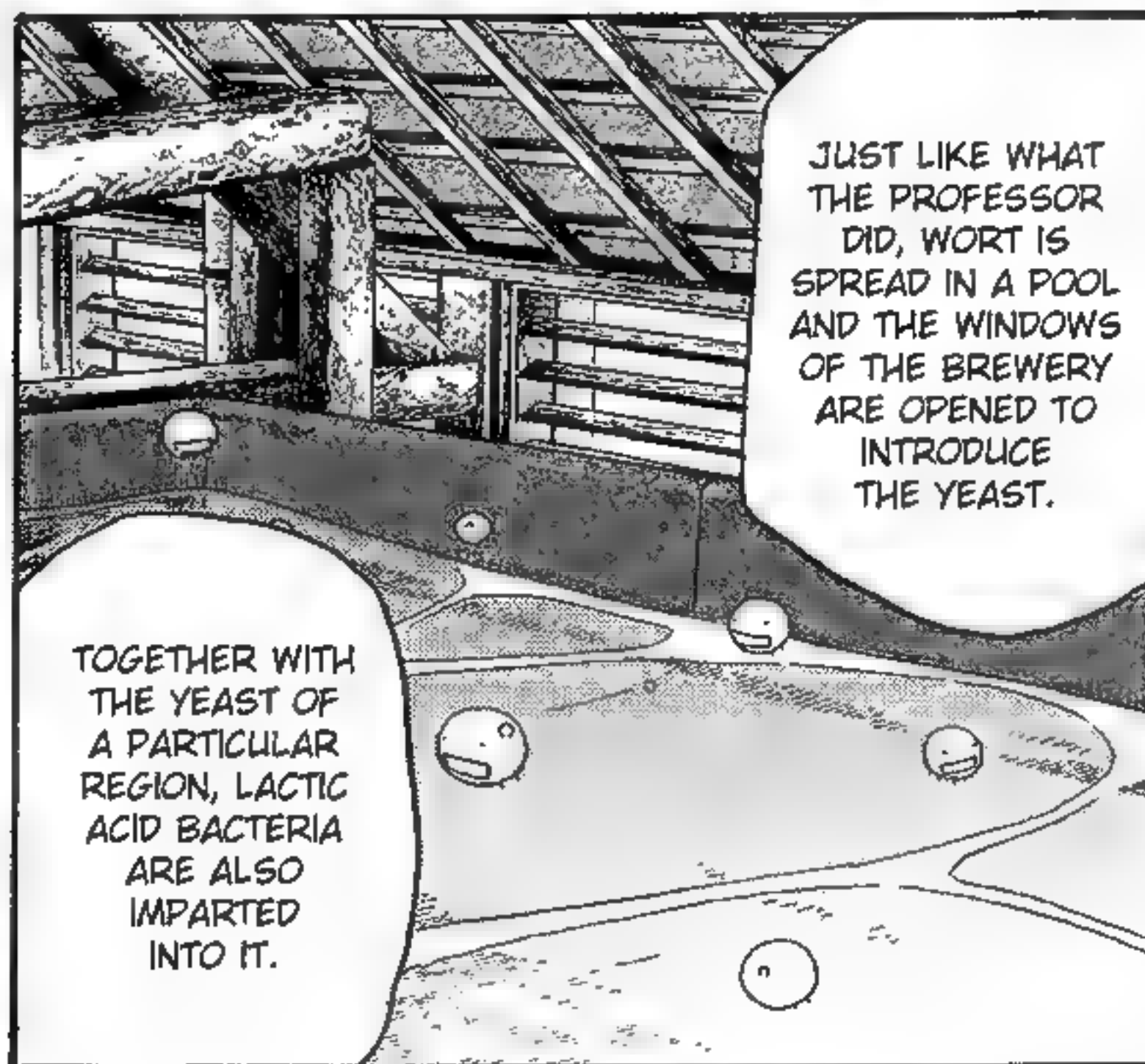
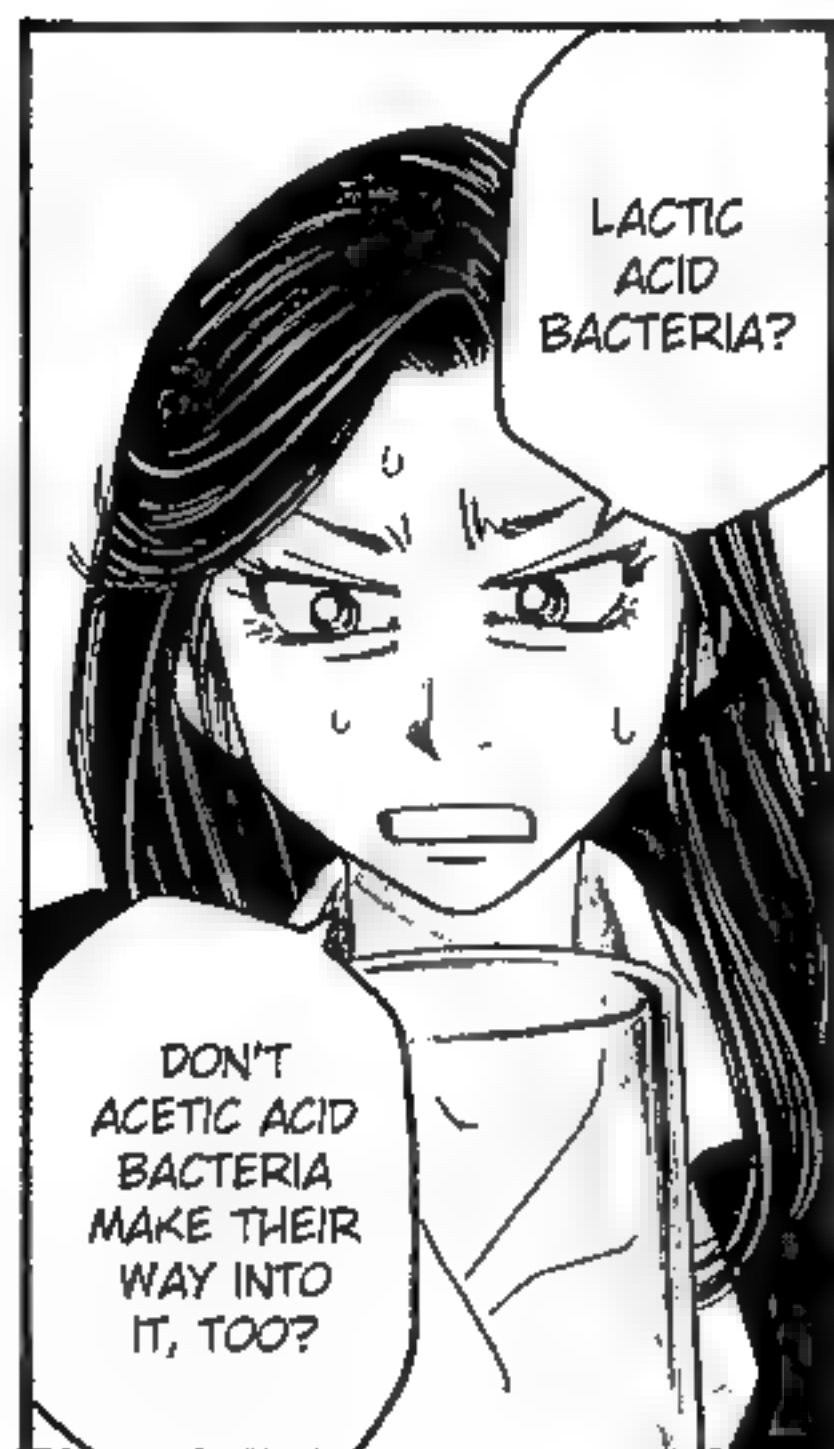
MUTOU-
SAN,



WHAT THE
HELL IS
THIS...?

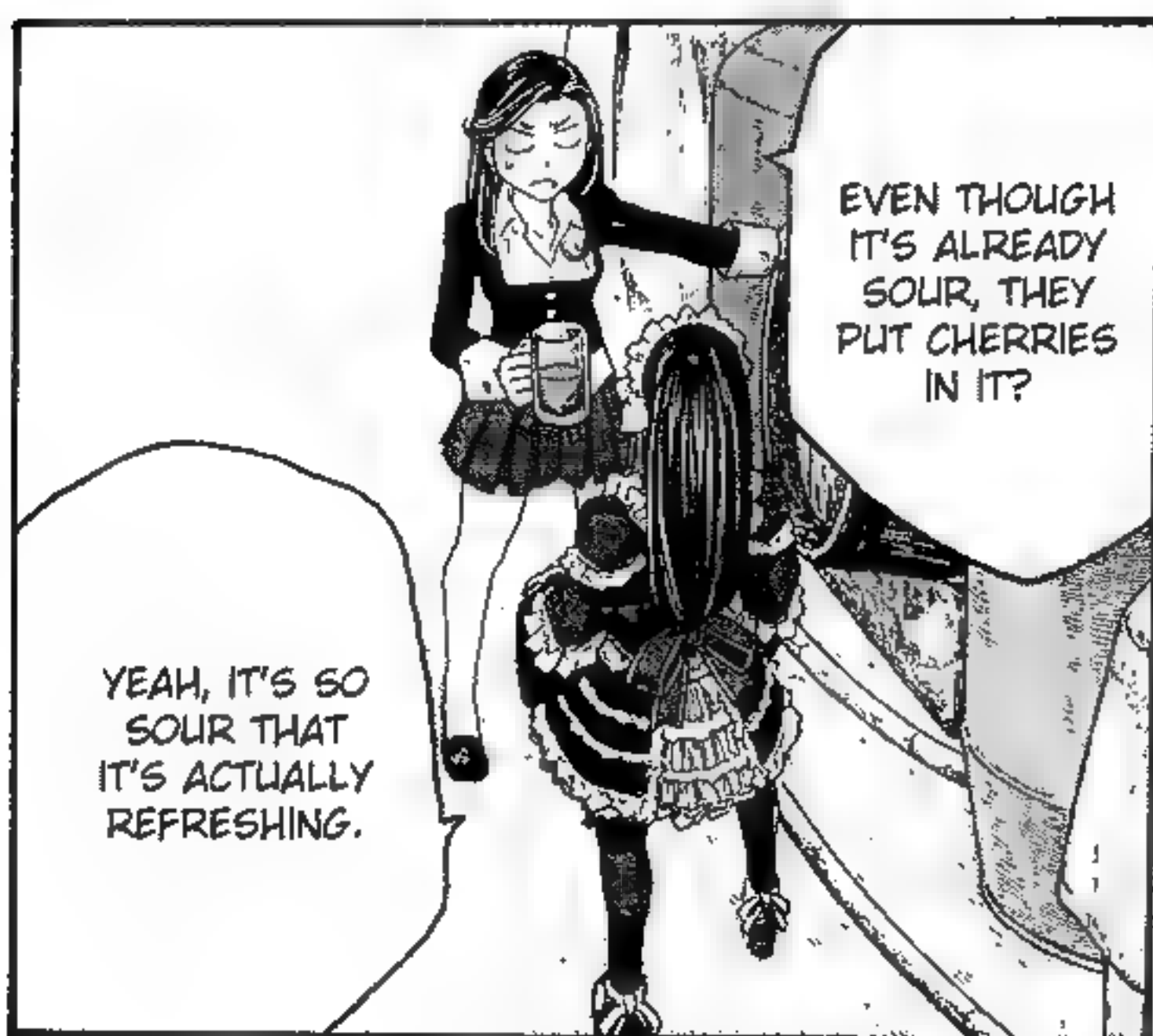


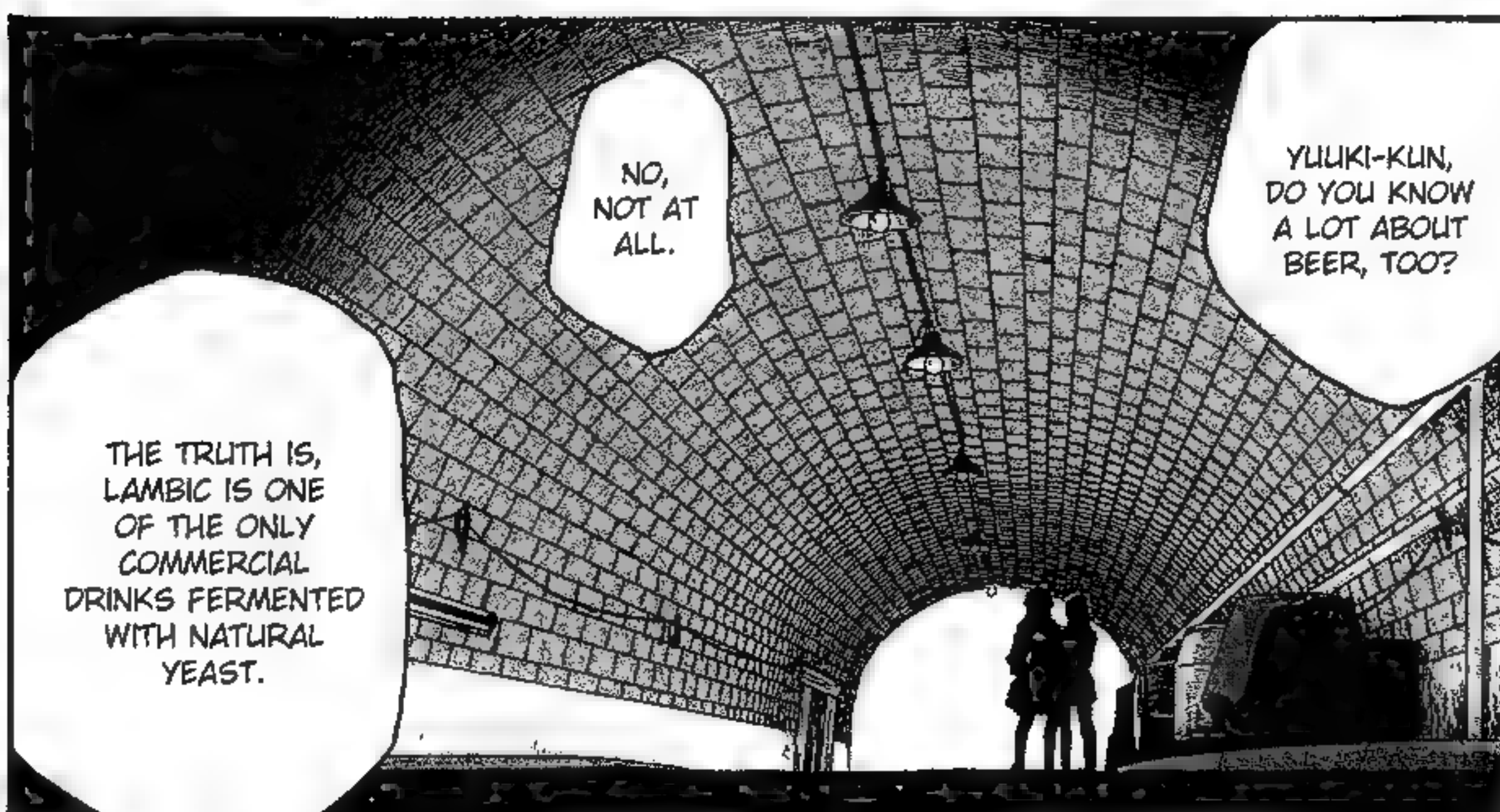
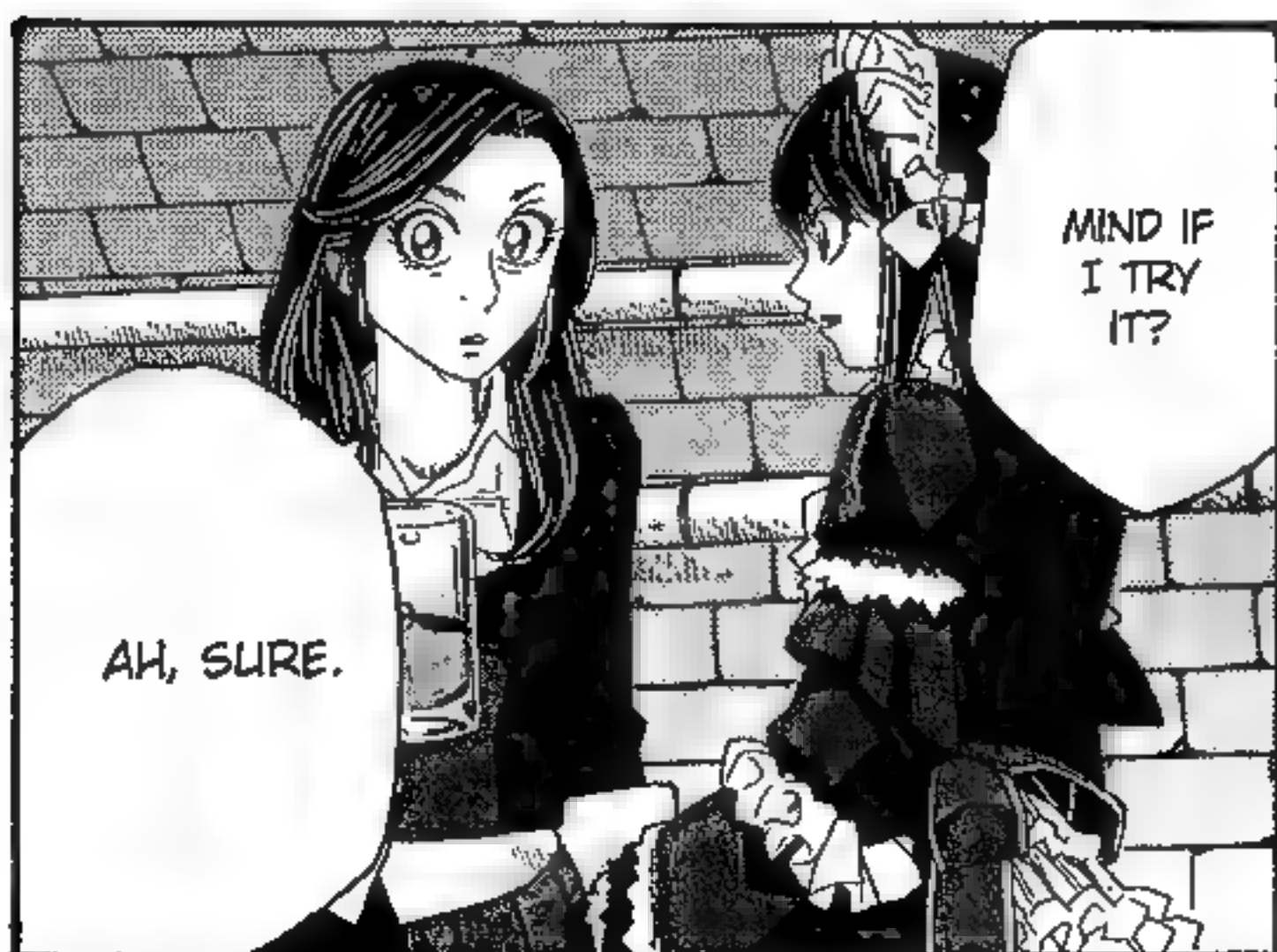
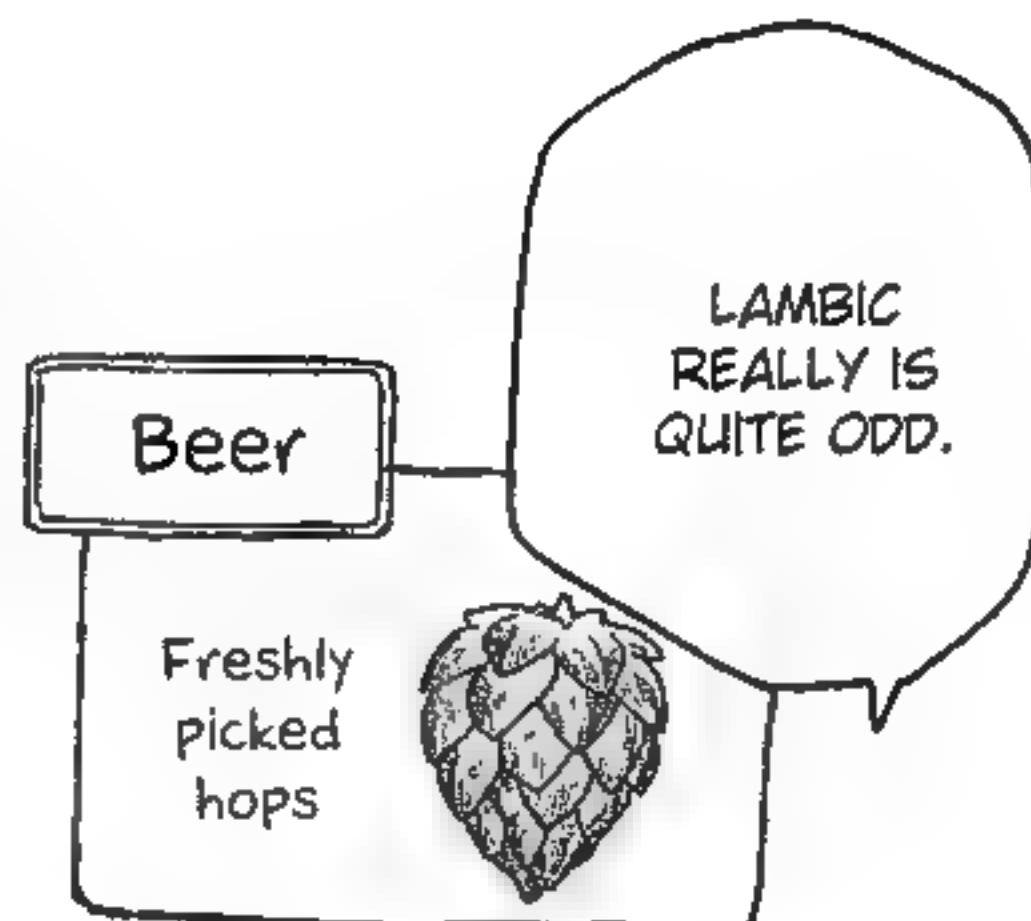
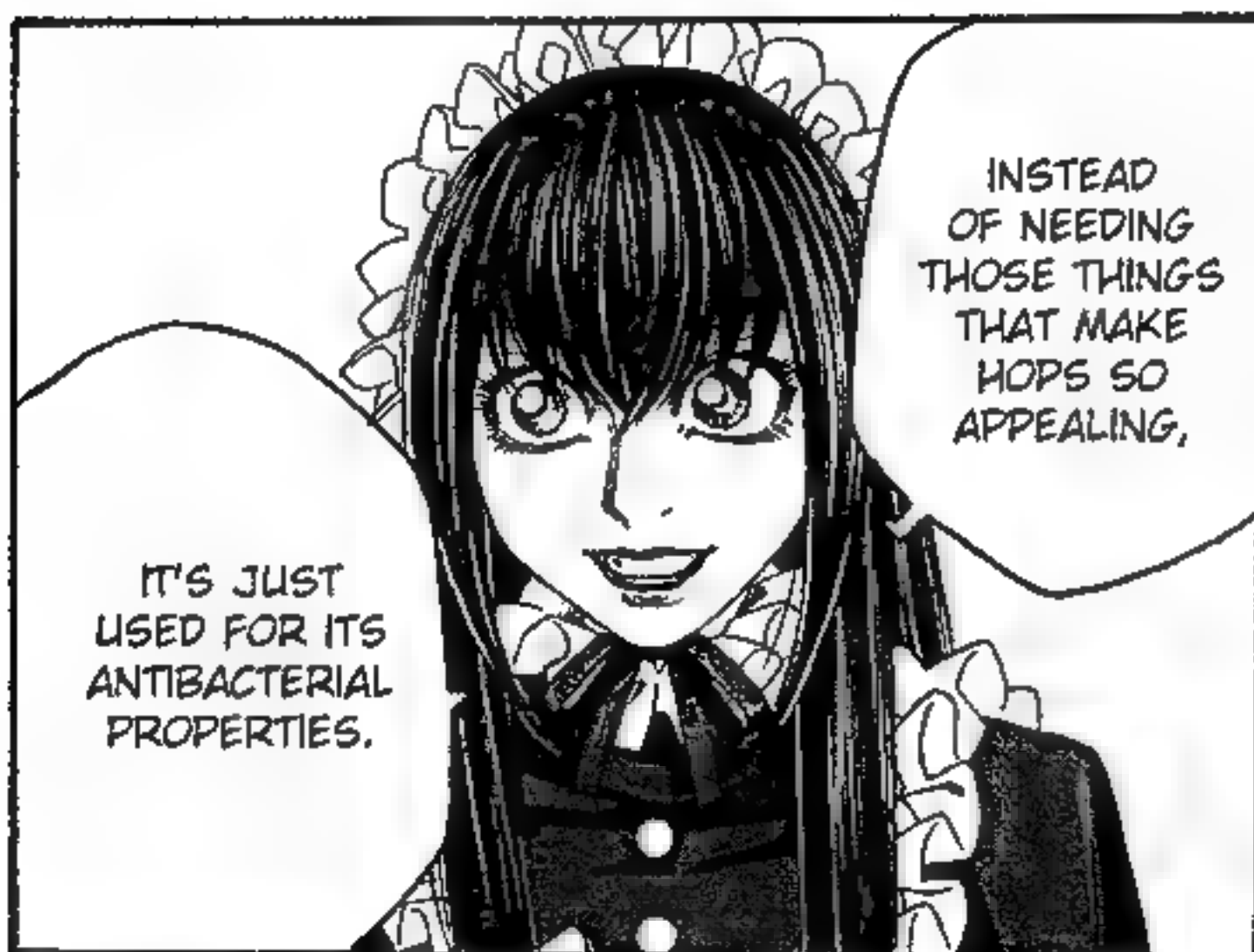
Lambic
After lambic has been aged for a long time, if it's bottled and allowed to age further, it's called "gueuze"



B. lambicus & B. bruxellensis
This is wild yeast that lives in Brussels, Belgium. They can brew sugar. S. cerevisiae can't.







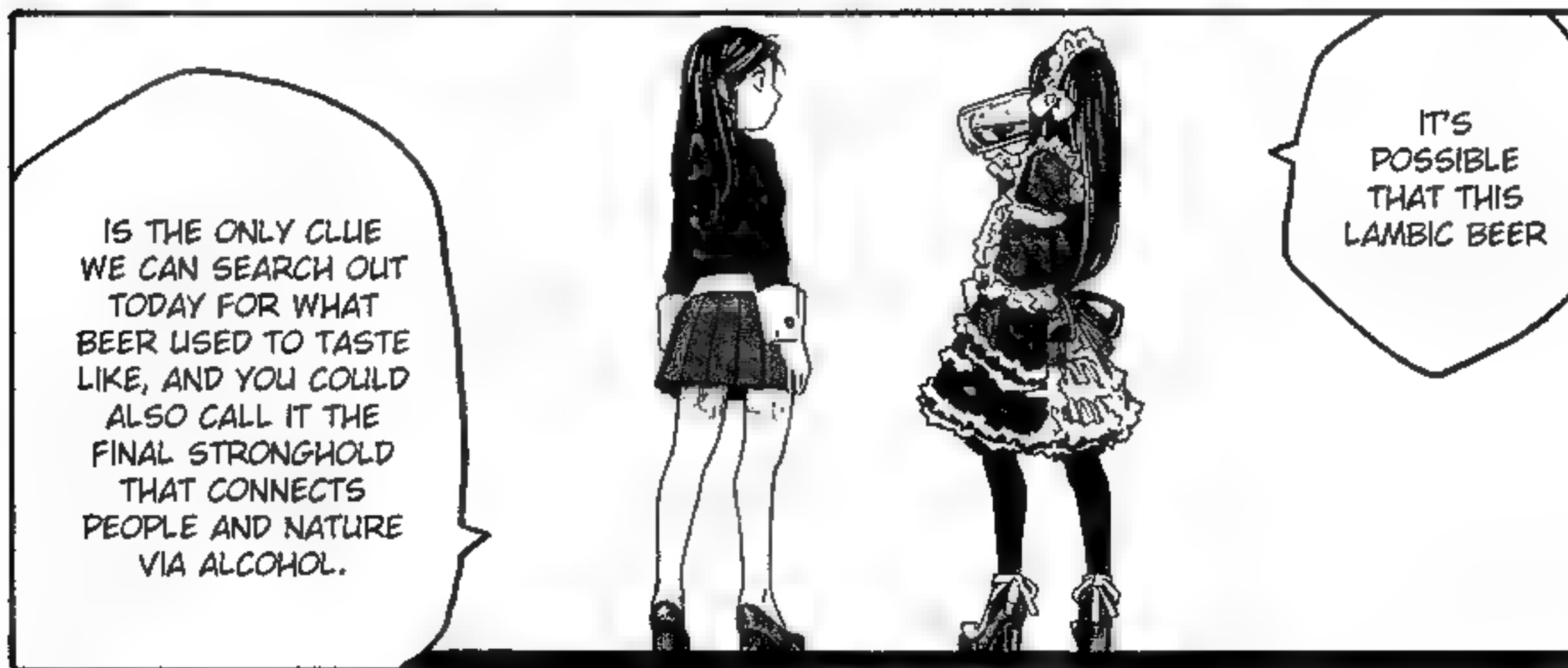


I SEE...



THE YEAST
IS NURTURED
TO PRODUCE
A LARGE AND
STABLE AMOUNT
OF THIS,

SO IT
REALLY
PIQUED MY
INTEREST.



IS THE ONLY CLUE
WE CAN SEARCH OUT
TODAY FOR WHAT
BEER USED TO TASTE
LIKE, AND YOU COULD
ALSO CALL IT THE
FINAL STRONGHOLD
THAT CONNECTS
PEOPLE AND NATURE
VIA ALCOHOL.

IT'S
POSSIBLE
THAT THIS
LAMBIC BEER

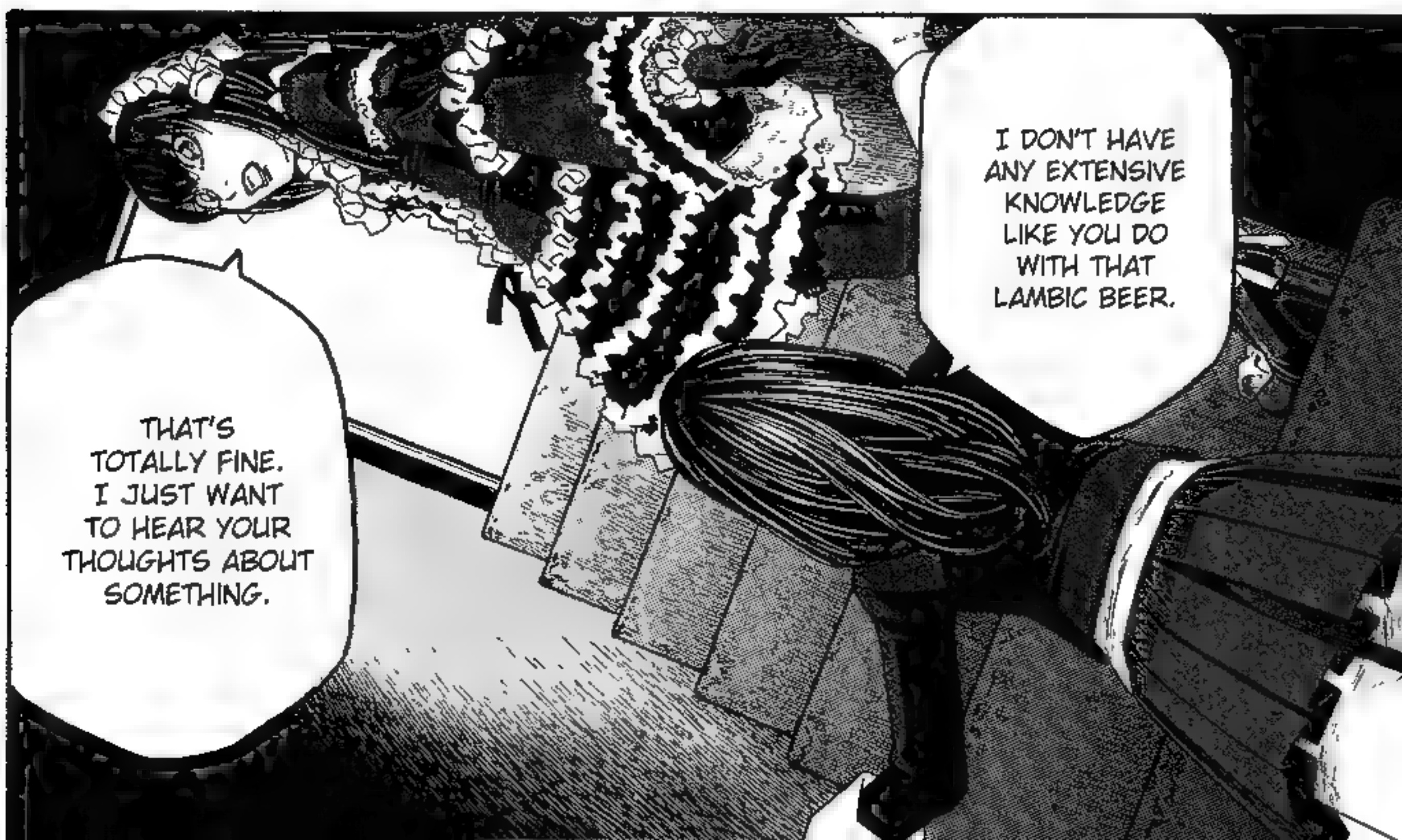


AH!



IT'S
COMING
ALONG...

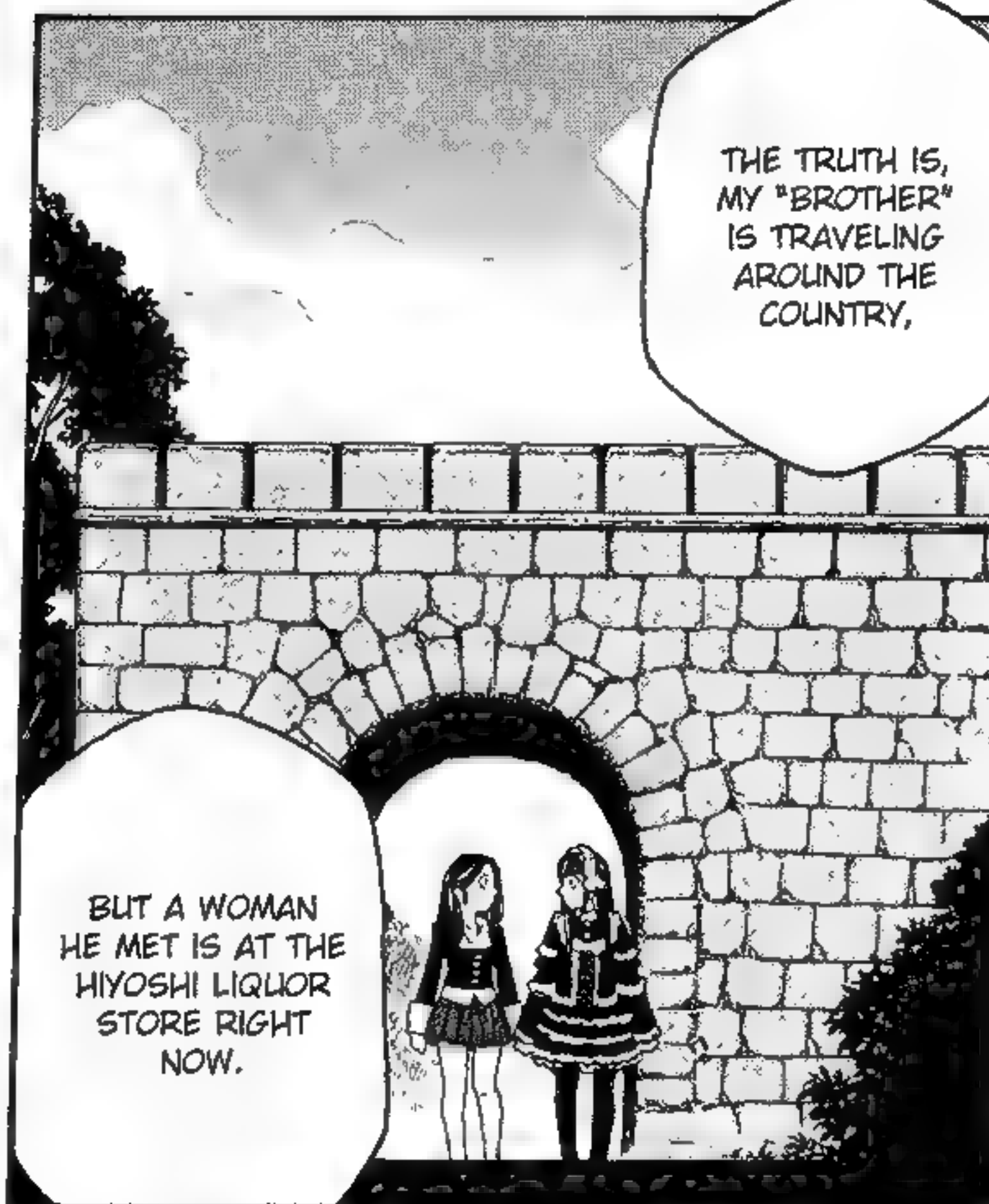
YEAH...





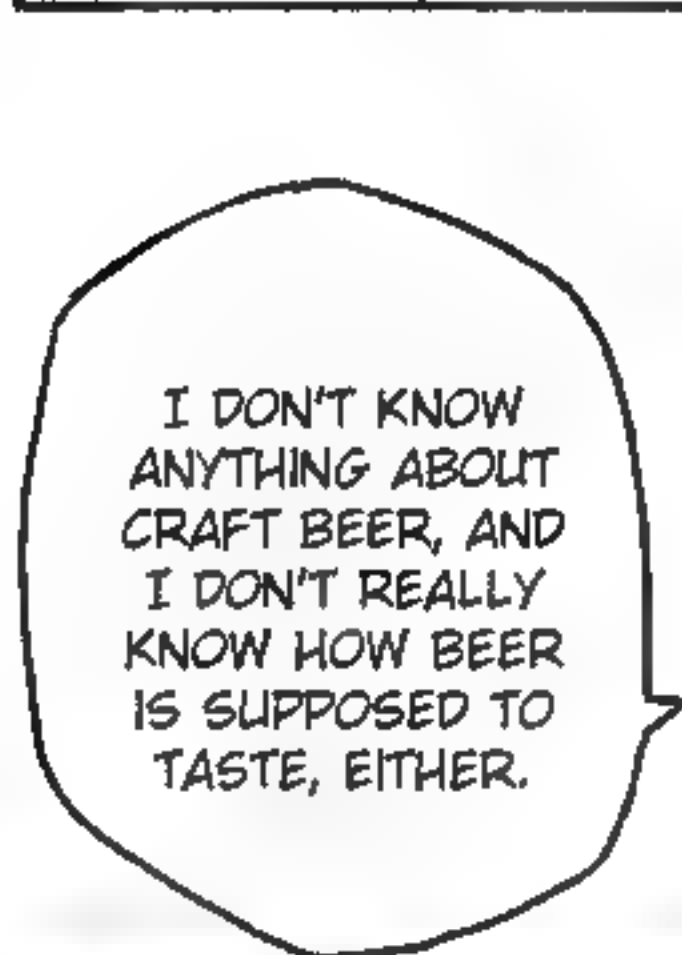
SO SHE
WANTS
YOU TO
STOCK HER
PRODUCTS?

ARE HER
DRINKS NOT
ANY GOOD?



THE TRUTH IS,
MY "BROTHER"
IS TRAVELING
AROUND THE
COUNTRY,

BUT A WOMAN
HE MET IS AT THE
HIYOSHI LIQUOR
STORE RIGHT
NOW.



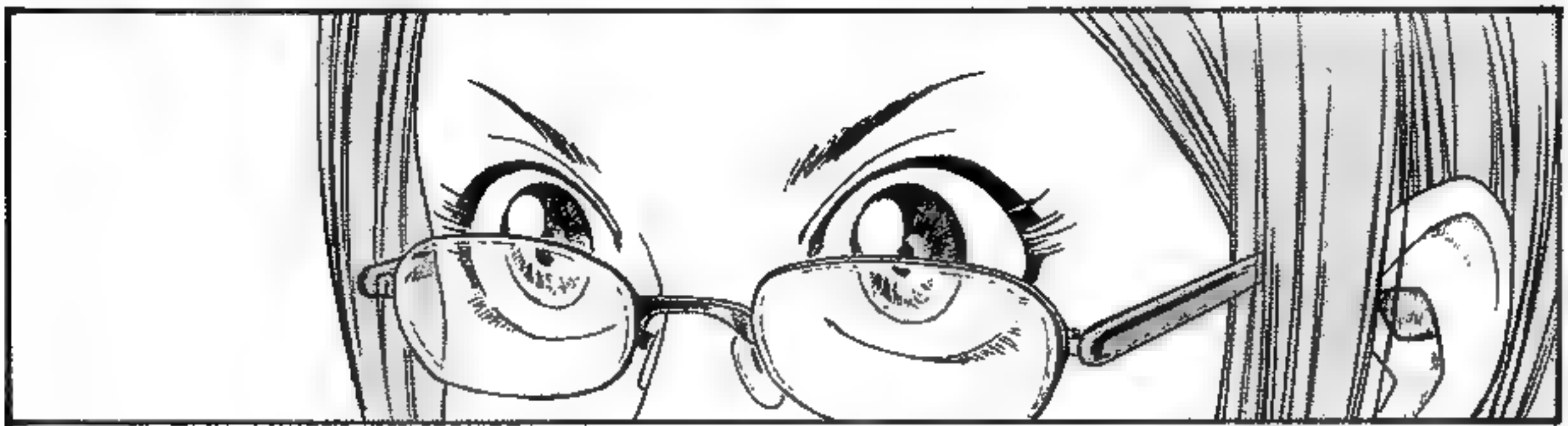
I DON'T KNOW
ANYTHING ABOUT
CRAFT BEER, AND
I DON'T REALLY
KNOW HOW BEER
IS SUPPOSED TO
TASTE, EITHER.



THE THING IS,
INSTEAD OF BEING
FROM A SAKE
BREWERY, SHE'S
FROM A CRAFT
BREWERY.



CRAFT
BEER...?



Kikuji
Hiyoshi

He's the first
manager of
the Hiyoshi
liquor store.
Microbes
like him

The first new
character in a while.



Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com



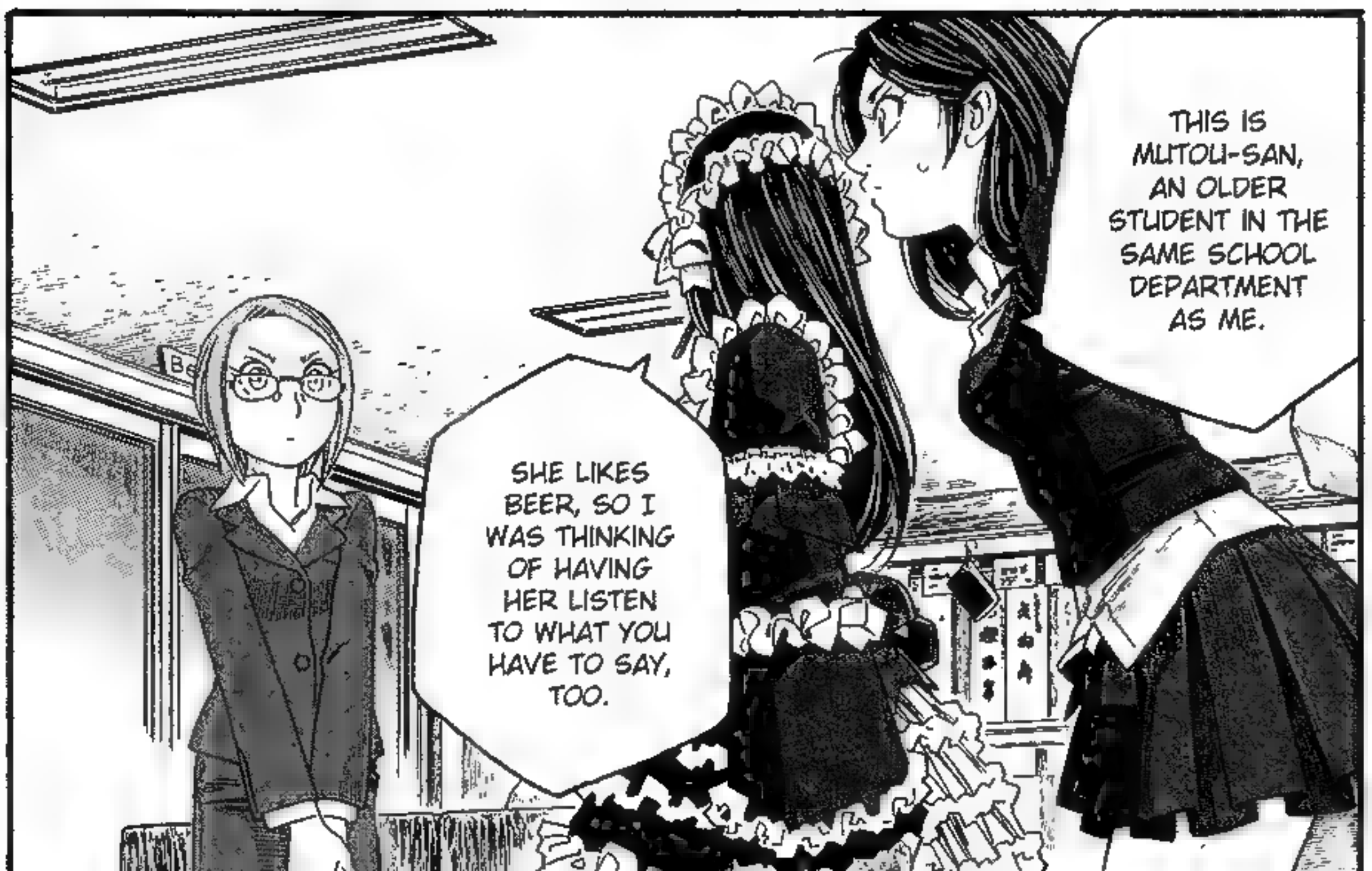
She'll introduce
herself shortly.



Kei Yuuki
He's the
temporary
manager of
the Hiyoshi
liquor store.



Aoi Mutou
She came
back from a
quest to find
fermented
foods.



THIS IS
MUTOU-SAN,
AN OLDER
STUDENT IN THE
SAME SCHOOL
DEPARTMENT
AS ME.

CH. 89:
DRUNK OR OTHERWISE
OUT OF CONTROL MUTOU

I'M
HANA KANOI
FROM THE BEER
BREWERY AT
KANOI FARM.

EXCUSE ME FOR
COMING HERE
SO SUDDENLY
TODAY, BUT I'M
HERE BASED
ON TOMOHARU
HIYOSHI-SAN'S
REFERRAL.

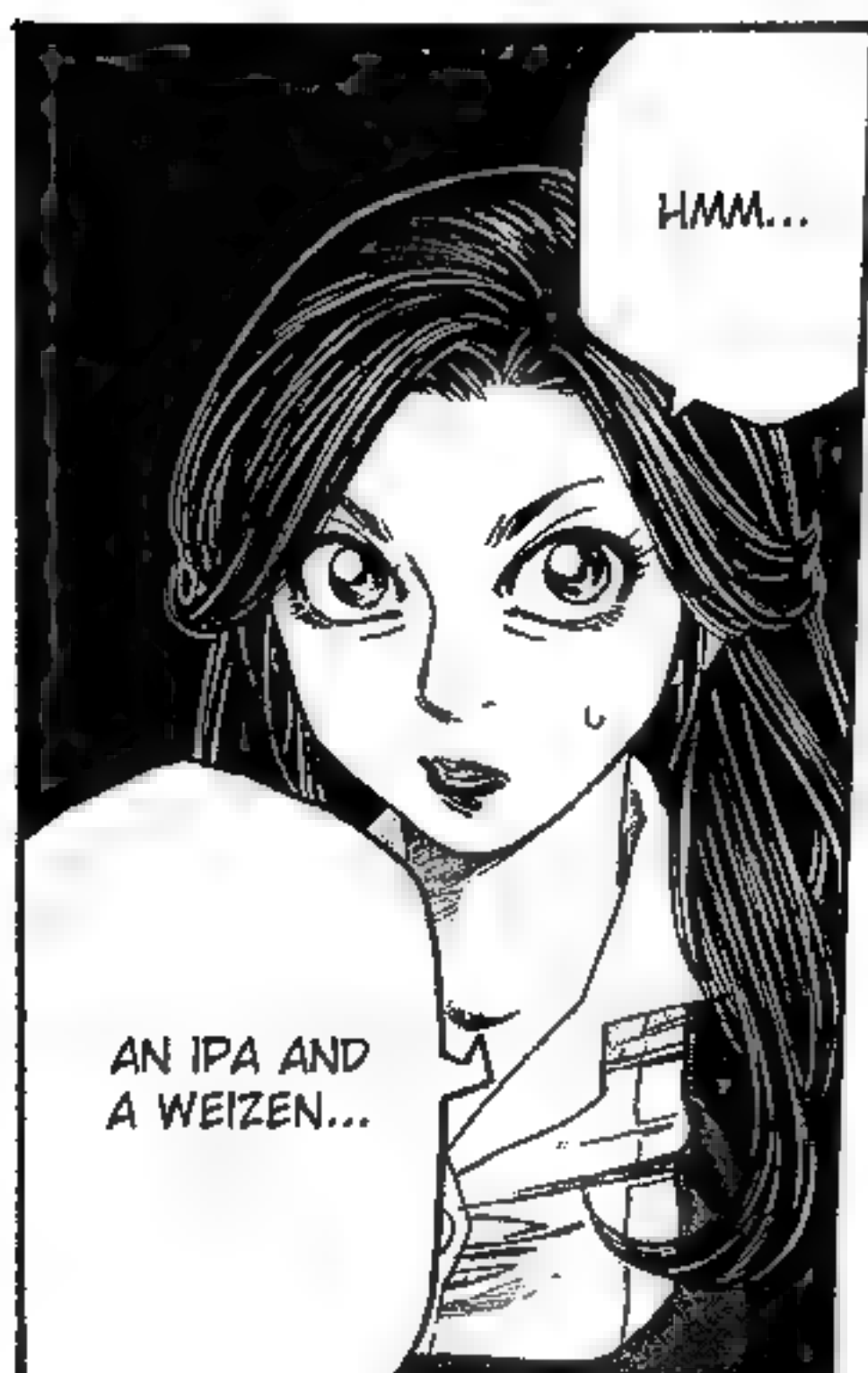


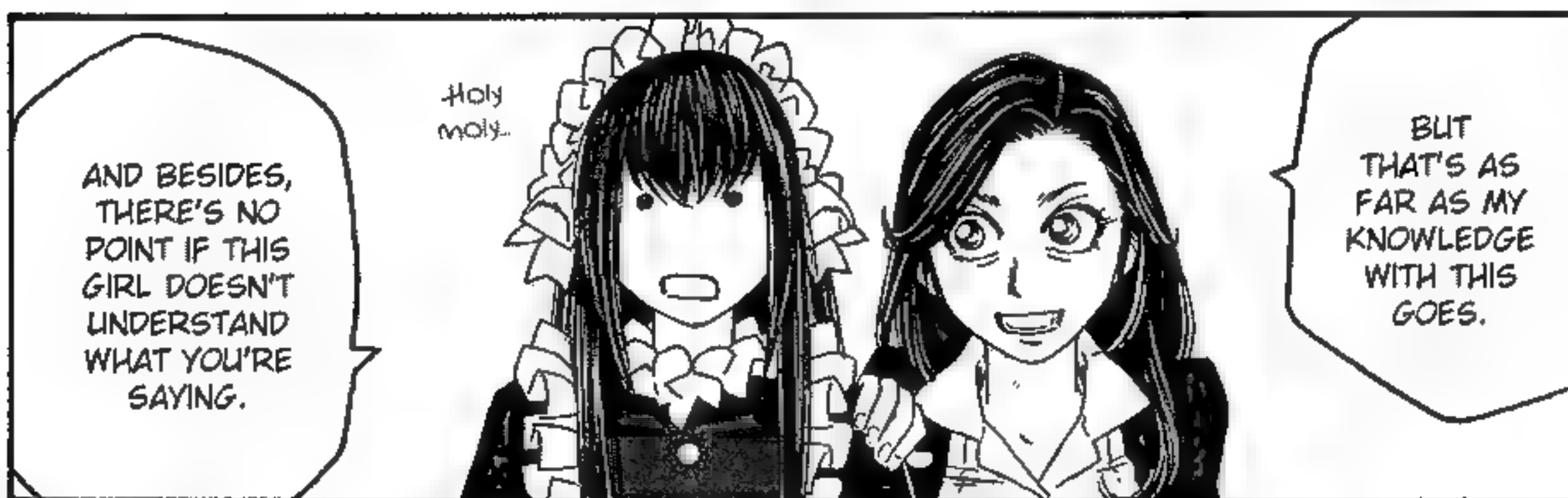
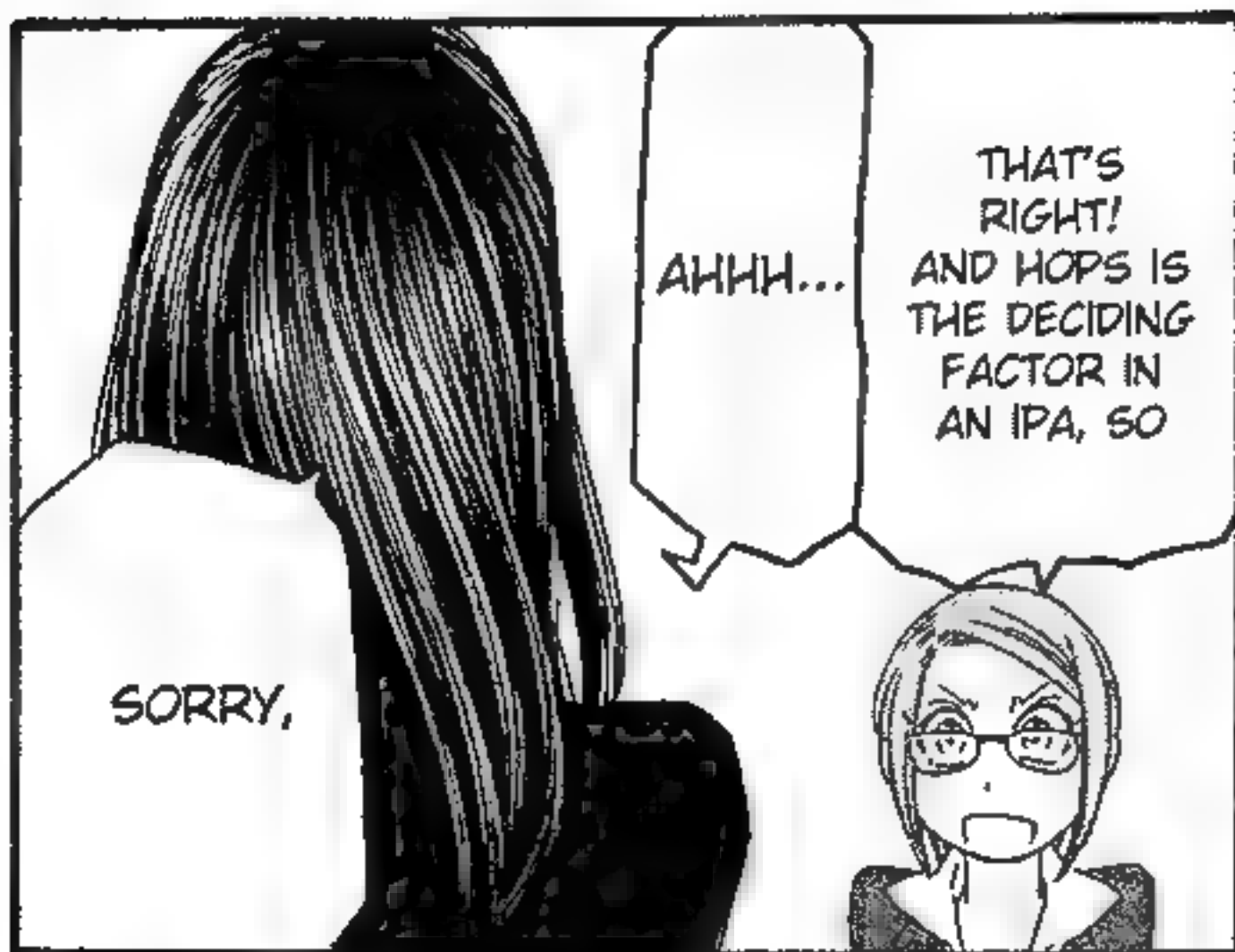


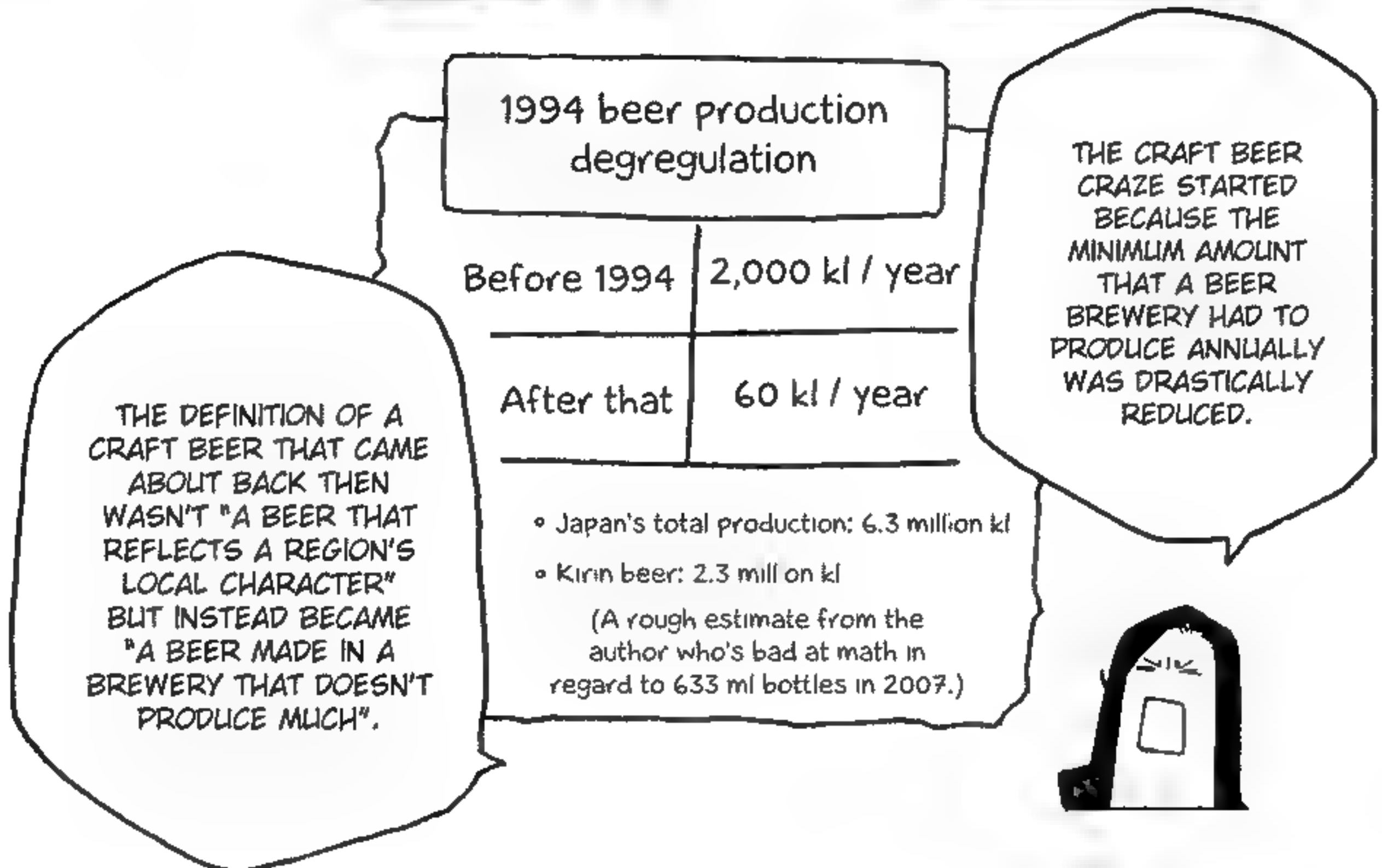
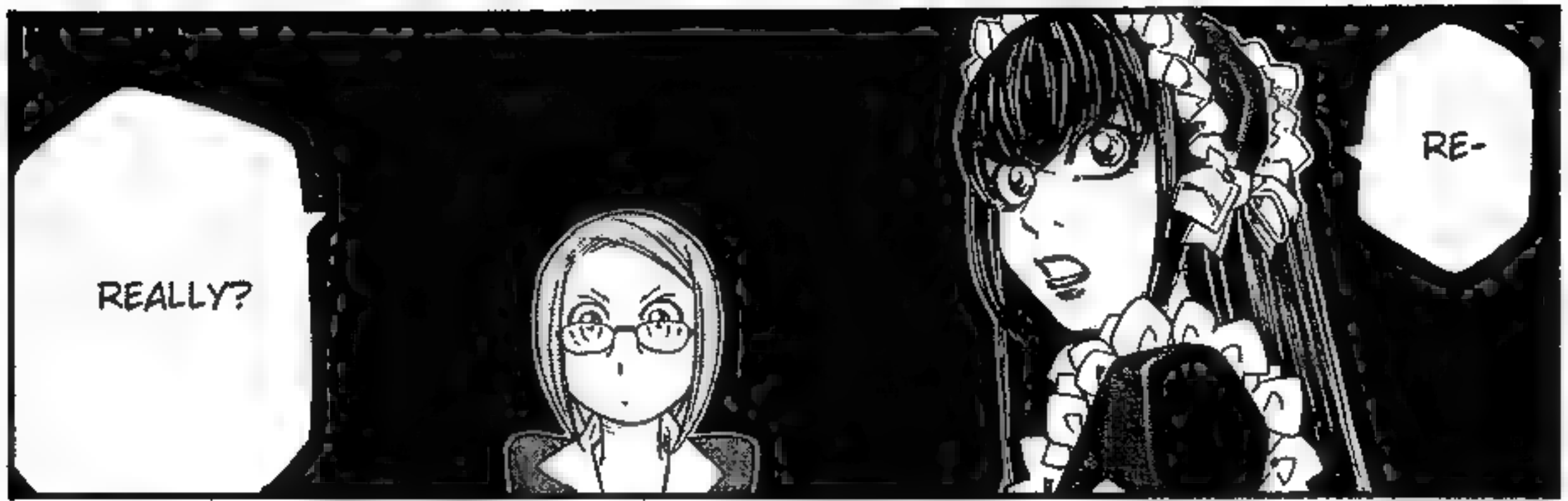
Kikuji Hyosh
The Hiyoshi liquor store used to be a brewery See volume 7. (Plug)



Tomoharu Hiyoshi
The second manager is currently wandering around It was revealed in volume 7 that he wants to be a celebrity (Plug)









WELL...
I CAN'T SAY
THAT THERE
AREN'T ANY
LIKE THAT
ANYMORE.

Like in
the third
sector

EVEN AT CRAFT
BEER TASTE
TESTINGS AND
OTHER EVENTS,
YOU CAN
SOMETIMES
DRINK TERRIBLE
BEERS...



AMONG
THEM WERE
EVEN SOME
RIDICULOUS
BREWRIES
THAT MADE
FAKE BEER.

SIMILAR TO
THE DAWN OF
JAPANESE BEER
DURING THE MEIJI
PERIOD, A BUNCH
OF CRAFT
BREWRIES
STARTED UP
BACK THEN.



THAT
MEANS
YOU COULD
SAY THAT
JAPANESE
CRAFT BEER
IS RELIABLE
NOW.

BUT...
I HEARD THAT
THOSE WERE
WEEDED OUT.

Michael Jackson

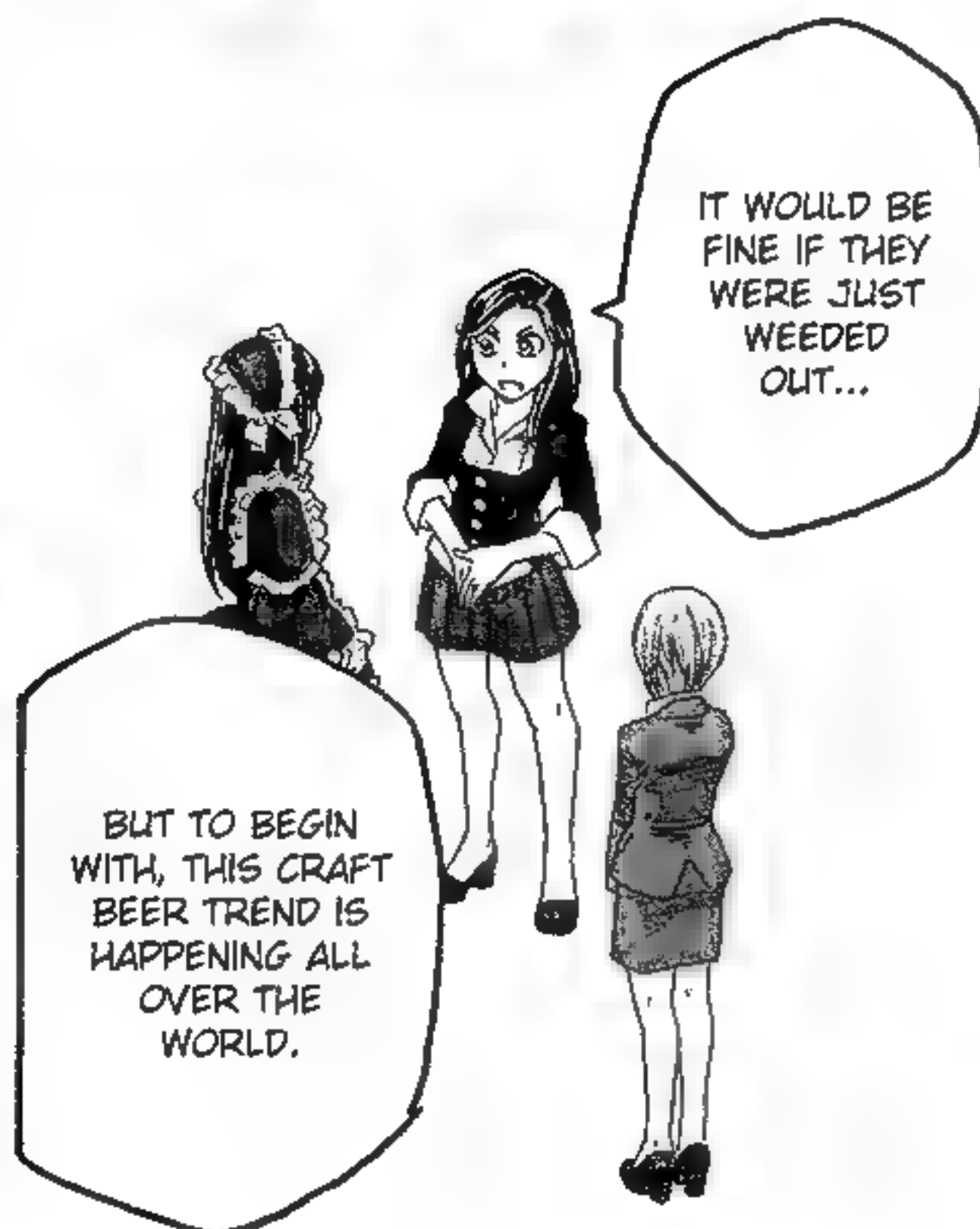
He was an English writer and beer critic who introduced the world to Belgian beer when it was still unknown to the rest of the world. He also liked whiskey.

CRAFT BEER GAINED ATTENTION AFTER BELGIAN BEER WAS INTRODUCED TO THE REST OF THE WORLD,

CAMRA

This was just started for fun by a few Englishmen who opposed the mass production system of the major breweries and also rejected keg beer, instead preferring traditional ale as it was made in the past, but now it's a global organization.

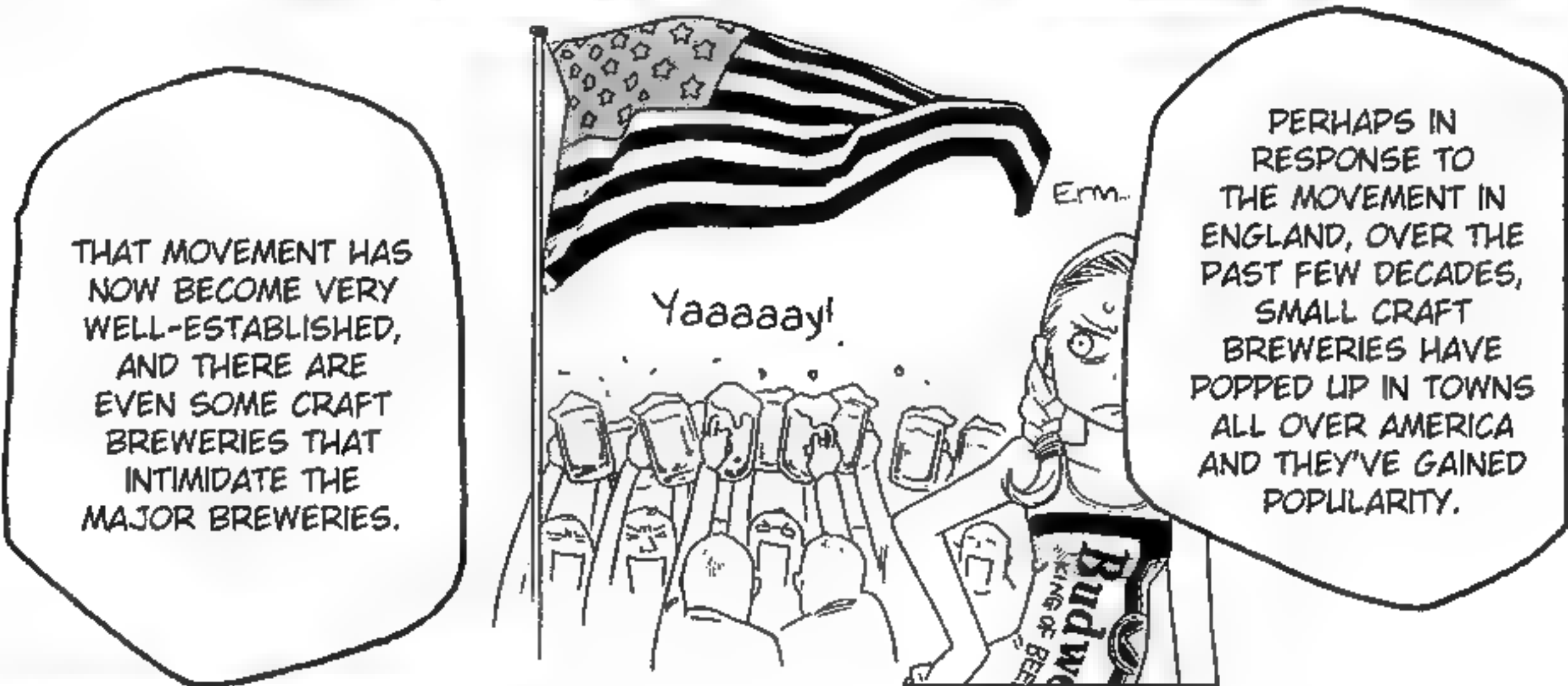
AND BECAUSE OF A MOVEMENT THAT STARTED IN ENGLAND, THE TENDENCY TO OPPOSE THE MASS PRODUCTION OF THE MAJOR BREWERIES SPREAD.



IT WOULD BE
FINE IF THEY
WERE JUST
WEEDED
OUT...

BUT TO BEGIN
WITH, THIS CRAFT
BEER TREND IS
HAPPENING ALL
OVER THE
WORLD.

Keg beer
This is a form of canned beer. Beer kegs are heated before shipping, so there isn't any flavor from the yeast, and the taste changes due to the heating, so CAMRA advocates for ale that's bottled with living yeast and allowed to age.





IT'S JUST
DIFFICULT TO
PERSONALLY
APPROACH
CRAFT BEER.

I DON'T
NEED TO BE
WELL-VERSED
IN BEER.



WELL-
VERSED?

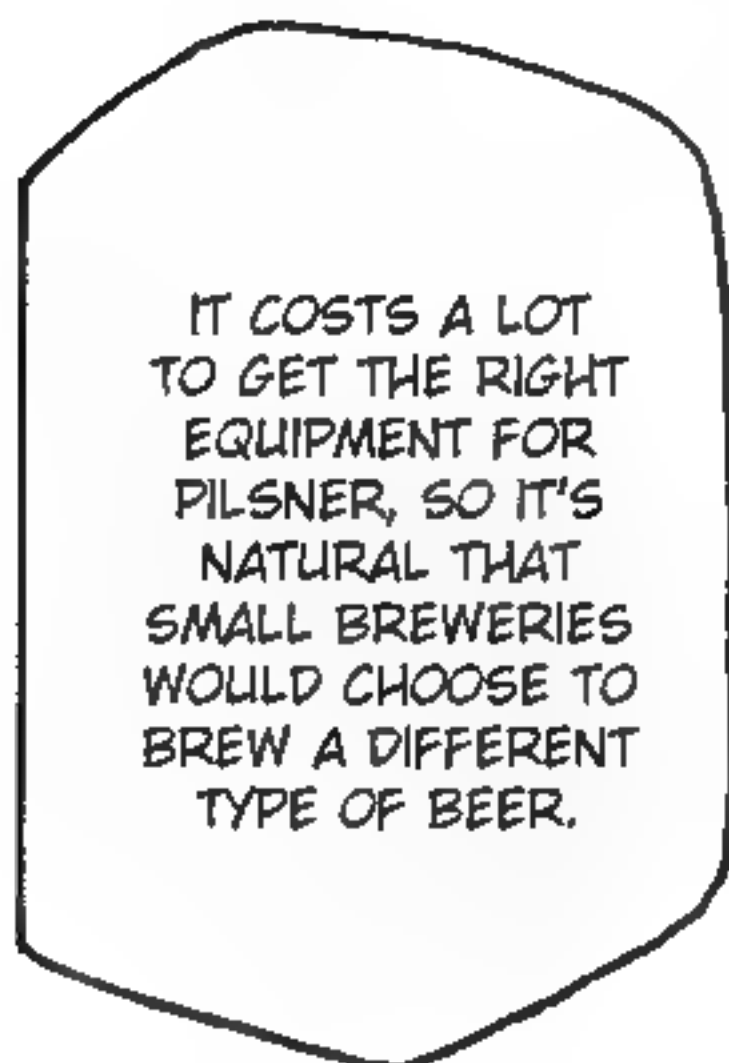
WE-



YOU'RE
RIGHT.

THEN I'LL
TELL YOU WHY
I DON'T LIKE
CRAFT BEER.

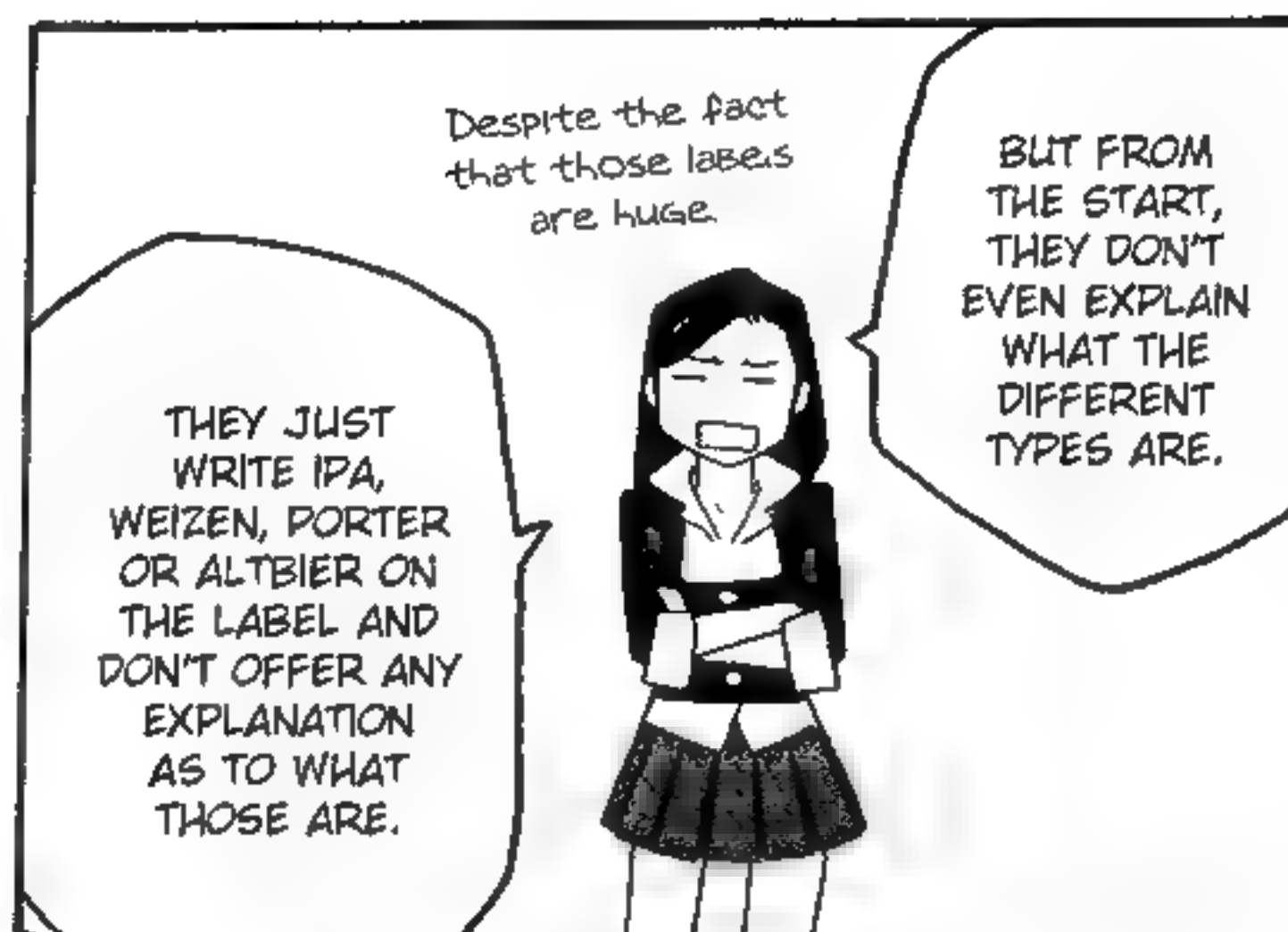
Pilsner

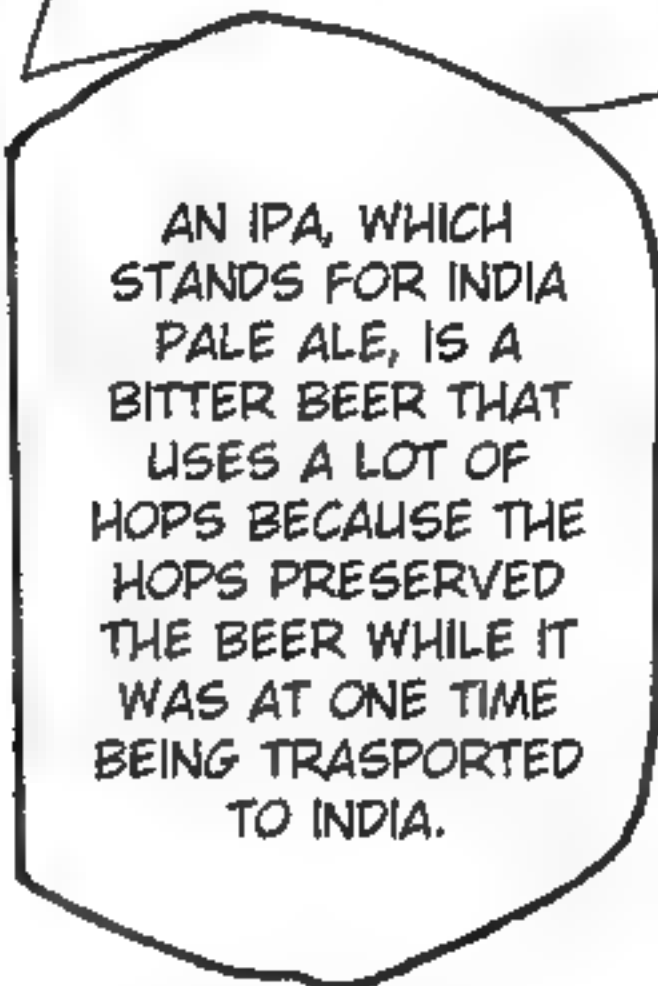
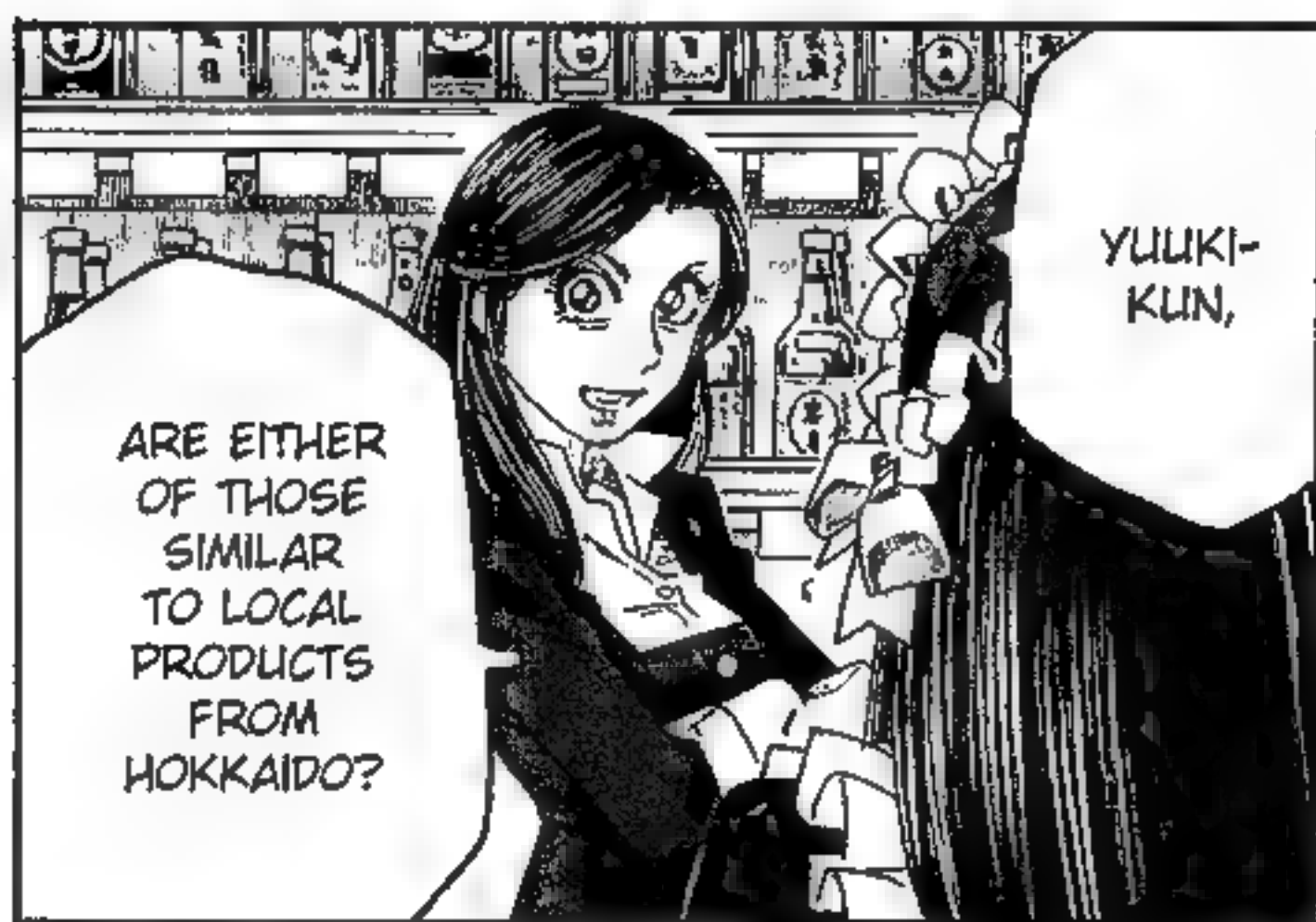


IT COSTS A LOT
TO GET THE RIGHT
EQUIPMENT FOR
PILSNER, SO IT'S
NATURAL THAT
SMALL BREWERIES
WOULD CHOOSE TO
BREW A DIFFERENT
TYPE OF BEER.



THAT GOLDEN
BEER THE
FOUR MAJOR
JAPANESE
BREWERIES
PRODUCE IS
PILSNER, RIGHT?





I HAVE SOME
COUNTER-
ARGUMENTS,
BUT I'LL LISTEN
TO WHAT YOU
HAVE TO SAY.



PLEASE
CONTINUE.

THAT'S
OKAY.
IT'LL BE
FASTER
JUST TO
HEAR YOU
OUT.



UGH!



IF I GO ANY
FURTHER...
IT'LL KINDA
END UP
UNPLEASANT.

COME TO
THINK OF IT,
YOU SAID YOU
ALSO MAKE
WEIZEN,
RIGHT?

WHAT BREWERY
PRODUCES IT IS
ALSO PART OF IT...
ALTHOUGH I
CAN KIND OF
SEE WHY THEY'D
DO STUFF LIKE
TAKE LOCAL FRUIT
AND MAKE IT INTO
FRUIT BEER.

TO BE
HONEST...

I THINK
"CRAFT BEER"
HAS A FEELING
THAT IT
COMES FROM
A CERTAIN
AREA...



EVEN
GENUINE
WEIZEN FROM
GERMANY IS
TREATED LIKE
THAT IN
JAPAN.

AND...EVEN IF IT'S
MADE HERE, THE
LIQUOR TAX LAW
MEANS THAT IT'LL
COST ABOUT THE
SAME AS GENUINE
WEIZEN THAT
HAS A TARIFF
ATTACHED TO IT.



ISN'T
WEIZEN
WHEAT
BEER?

THAT'S
ONE OF MY
FAVORITES,



THEY HAD
ACTUALLY STOCKED
IT IN THE PAST,
BUT SINCE WEIZEN
IS SO DISTINCT,
THERE WEREN'T
MANY REPEAT
CUSTOMERS FOR
IT, SO THEY GOT
RID OF IT.

SO I ASKED
ONE OF MY
FRIENDS WHO
WORKS AT
A BAR TO
STOCK IT.

This is German wheat
beer, also known as white
beer. It has a fruity and
refreshing taste. If you
see a glass of beer that's
cloudy and you can't see
through it, it's weizen.



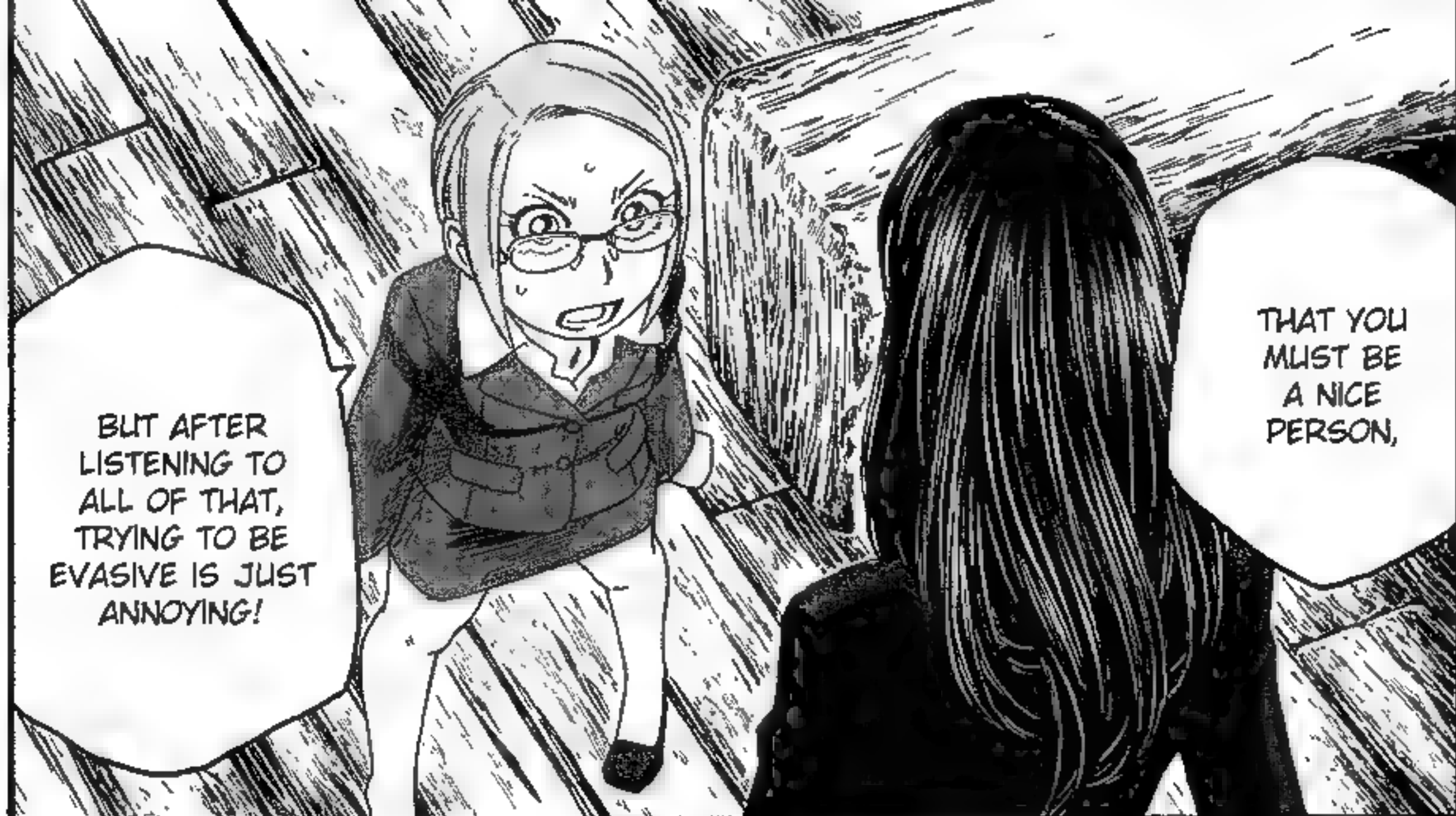
I'M
SURE



SO
BASICALLY,
WHAT I
THINK IS,

Ummm...

Kristall-
weizen is
a type of
weizen
that's
filtered,
so it's
transparent.



S.

cerevisiae
This is yeast.
A lot of them
showed up in
volume 7,
too (Plug)

He can't just
stop her after
getting her
to come here.



Stop her,
Kei!



MLI...

IN THE END,
MOST JAPANESE
CRAFT BEER
JUST COPIES
BEER FROM
SOMEWHERE
ELSE.

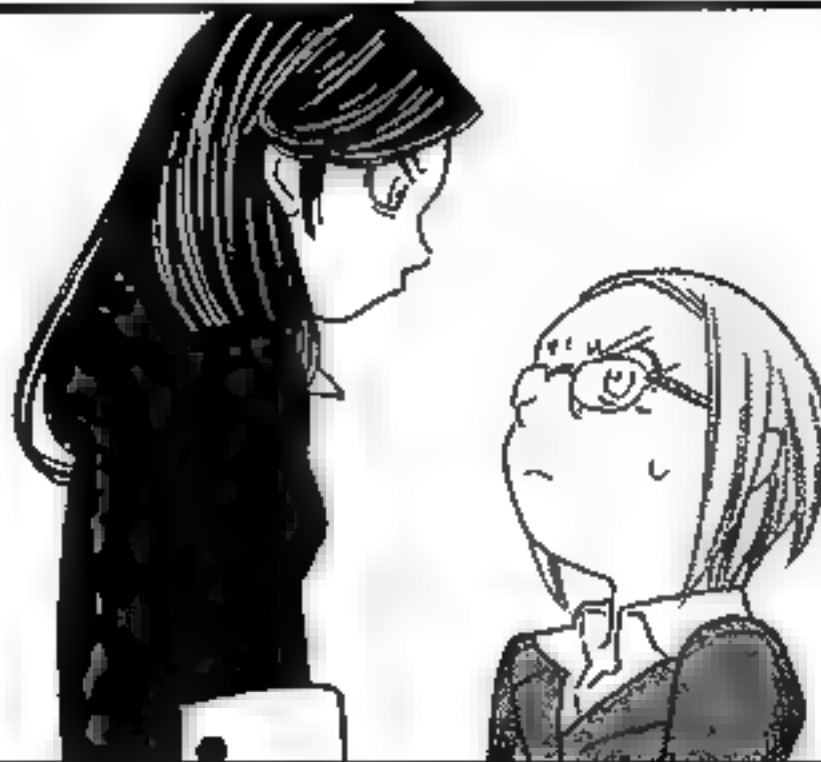


IT'S OBVIOUS
THAT YOU WANT TO
ACTUALLY USE THE
IMAGE OF BELGIAN
CRAFT BEER TO
YOUR ADVANTAGE!



TAKING BEER
PRODUCED ON A
SMALL SCALE THAT
TASTES DIFFERENT
FROM WHAT THE
MAJOR BREWERIES
SELL AND CALLING
IT "CRAFT BEER"
IS JUST A LAME
EXCUSE ON
YOUR PART!

AND IN THE
WORST CASE
SCENARIO, ONLY
THE WATER WILL
HAVE COME FROM
JAPAN, RIGHT?



BUT NONE OF
IT FEELS LIKE
"THIS IS BEER
FROM OUR
TOWN" AT ALL!

EVEN IF IT'S
MADE WITH
IMPORTED RICE
FROM THAILAND,
AWAMORI IS
COMPLETELY TIED
TO WHERE IT'S
PRODUCED!



BUT TAKE A
LOOK AT HOW
MUCH AWAMORI
IS LOVED!



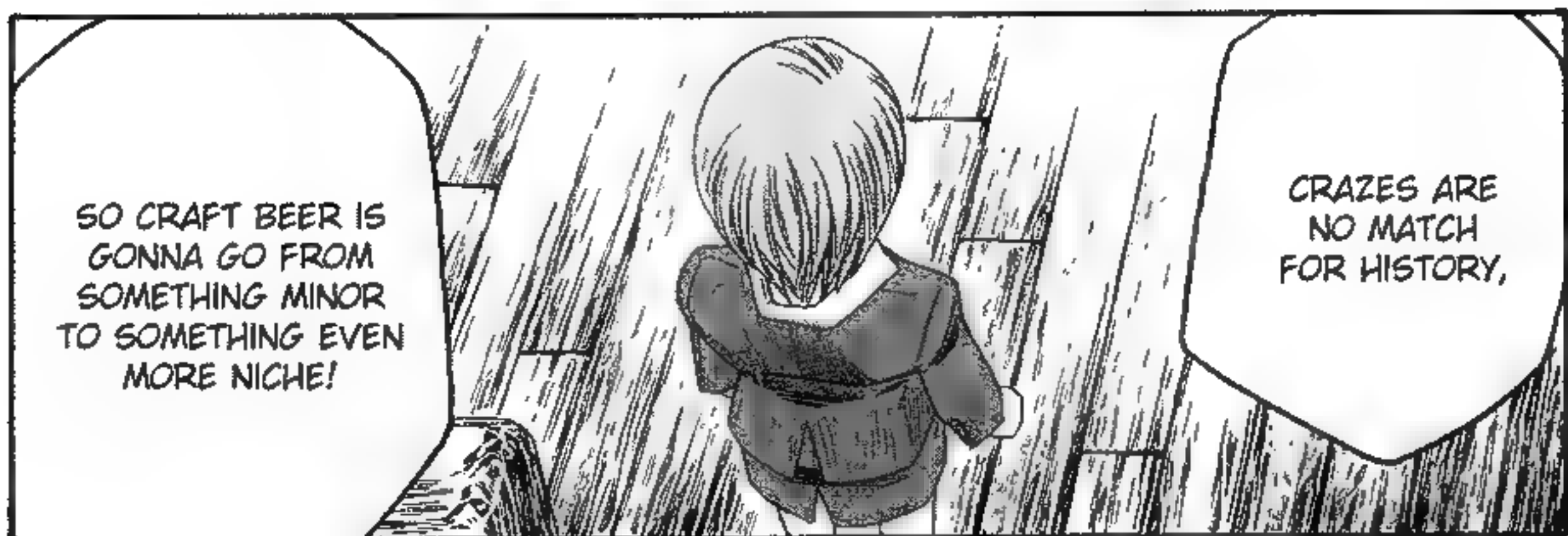
EVEN THOUGH
THEY'RE NOT ALL
LOCAL PLAYERS,
THEY'RE CLOSELY
TIED TO THE REGION
THEIR CLUB IS
BASED, SO HOW IS
THAT ANY DIFFERENT
FROM BEER?

AND WHAT
ABOUT THE
J-LEAGUE THAT
WAS FORMED
AROUND THE
SAME TIME AS
THE CRAFT
BEER CRAZE?



BUT THERE'S NO
WAY THAT COULD
BEAT THE HISTORY,
TRAITS AND
REGIONALITY THAT
SURROUNDS
MISO IN JAPAN.

THE VARIETY
OF EUROPEAN
BEER AND
THEIR REGIONAL
CHARACTERISTICS
ARE DEFINITELY
APPEALING,



SO CRAFT BEER IS
GONNA GO FROM
SOMETHING MINOR
TO SOMETHING EVEN
MORE NICHE!

CRAZES ARE
NO MATCH
FOR HISTORY,



MUTOU-
SAN!



Ahi



JUST LEAVE
IT AT THAT,
MISS.

Clatter

KEI, USE THE
BAR IN THE
BACK TO TRY
OUT THE BEER
AND THEN
MAKE YOUR
DECISION.



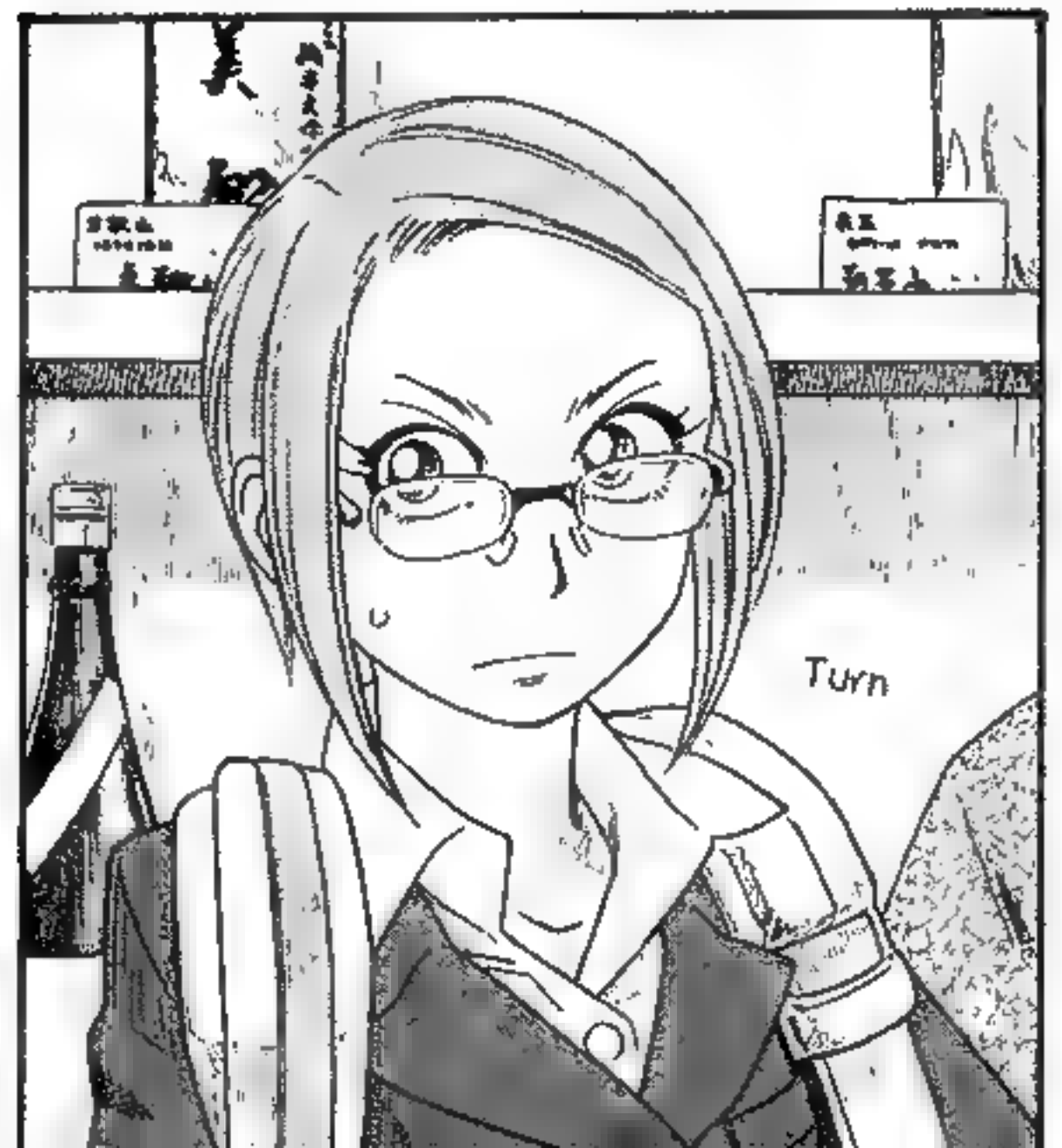
Come to think of it, the National Museum of Nature and Science's special exhibit, the "Mysteries of Fungi", might travel around the country (in 2010).



Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com



CH. 90: JUST WHAT IS BEER?

THANK YOU
VERY MUCH
FOR YOUR
COMMENTS.

I'LL BE SURE
TO TAKE THEM TO
HEART AND WORK
HARD SO THAT
YOU'LL SHOW
YOUR APPROVAL
ONE DAY,
MUTOU-SAN.





Hana Kanou

She works at Kanou Farm's beer brewery. She's the first new character to be introduced in a while.

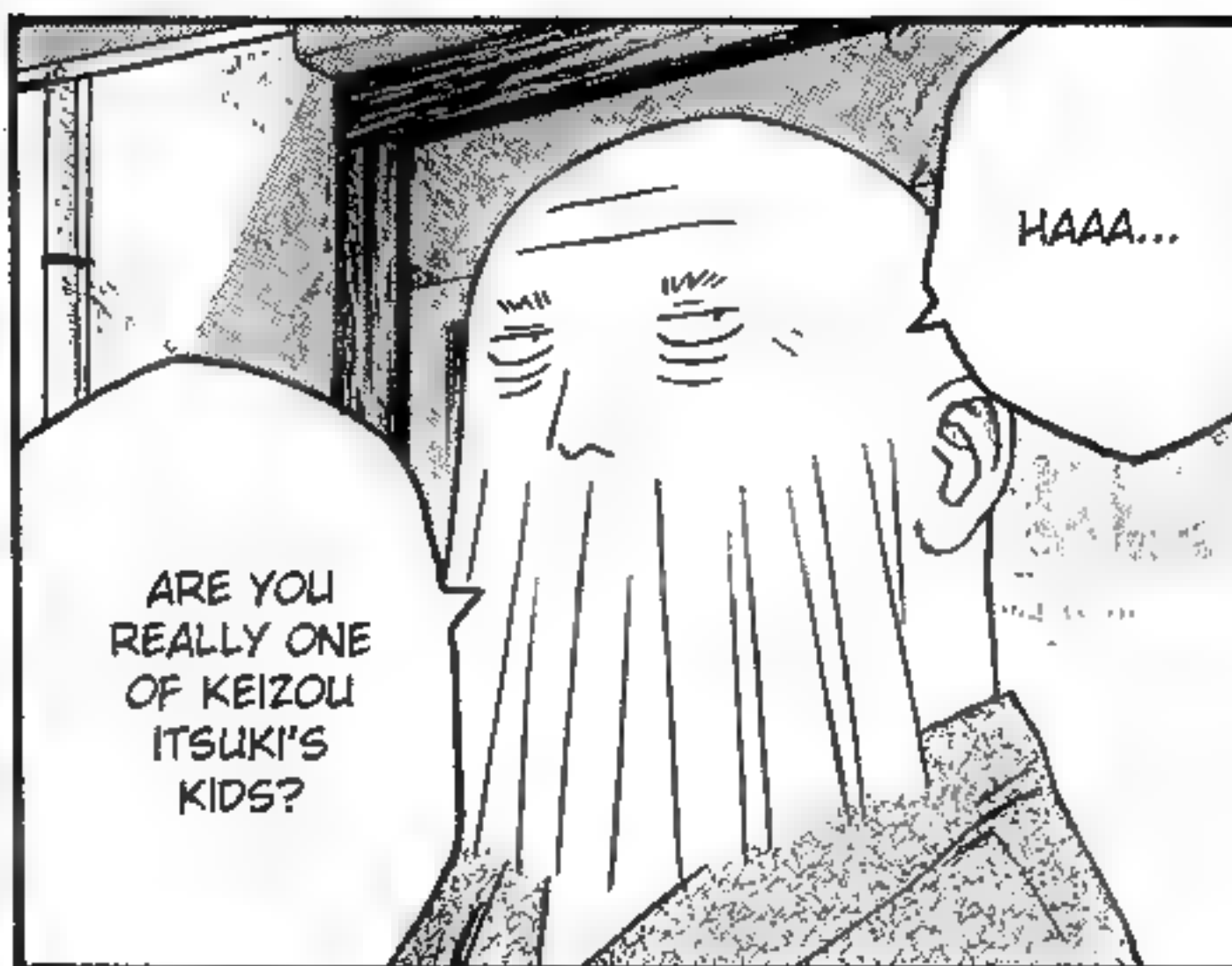


Aoi Mutou

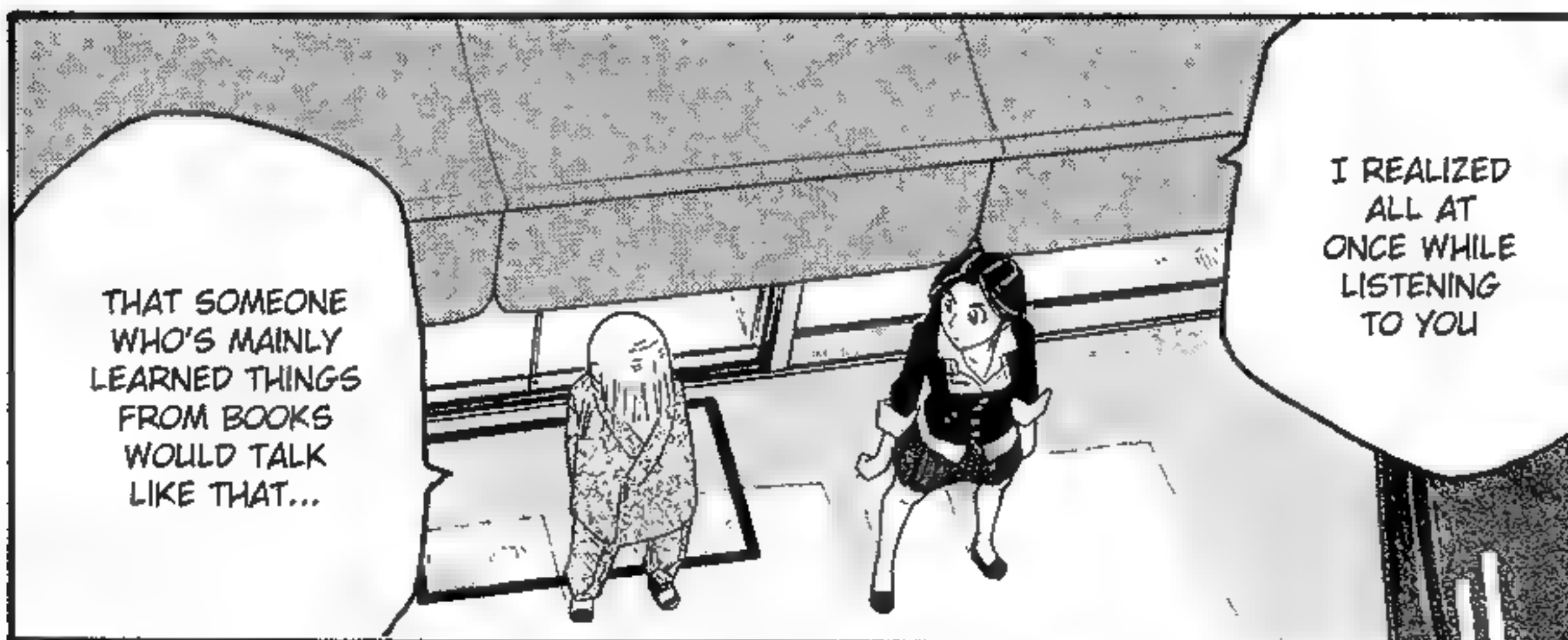
She's the leader of the Fermentation Room. She screwed up for the first time in a while.



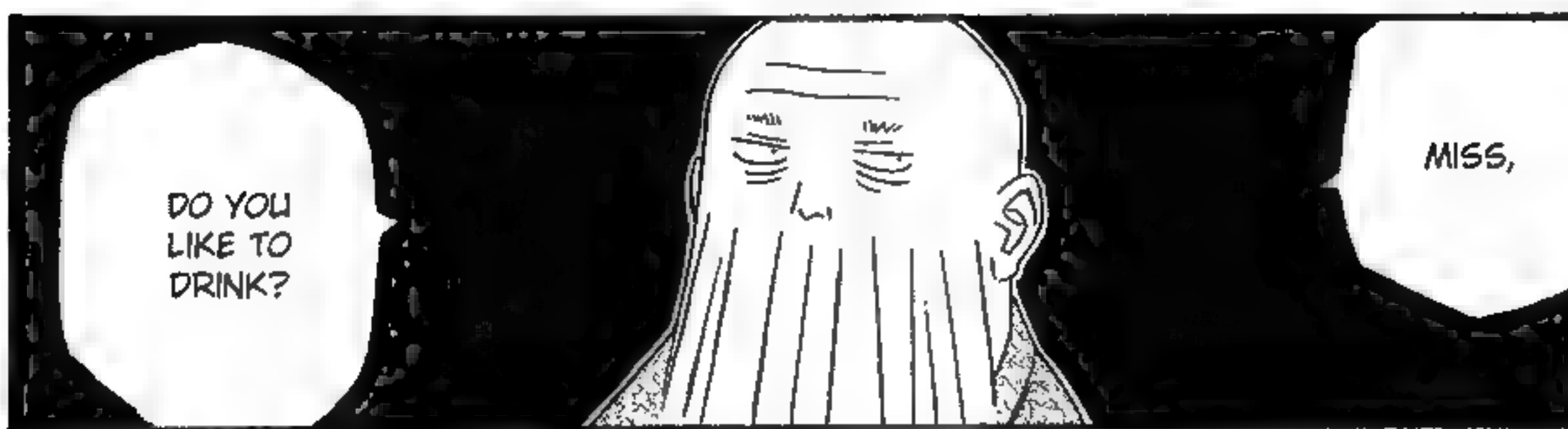
This story is fiction. By the way, the following may be unnecessary, but to those who have asked if you're capable of putting together the nanoblock set that came with the special edition of volume 7, it's kind of hard for me to answer that. All I can say is that I've seen quicker people do it in 30 minutes and slower people do it in about an hour. From my standpoint as the editor, I find it fun that it's a little difficult.

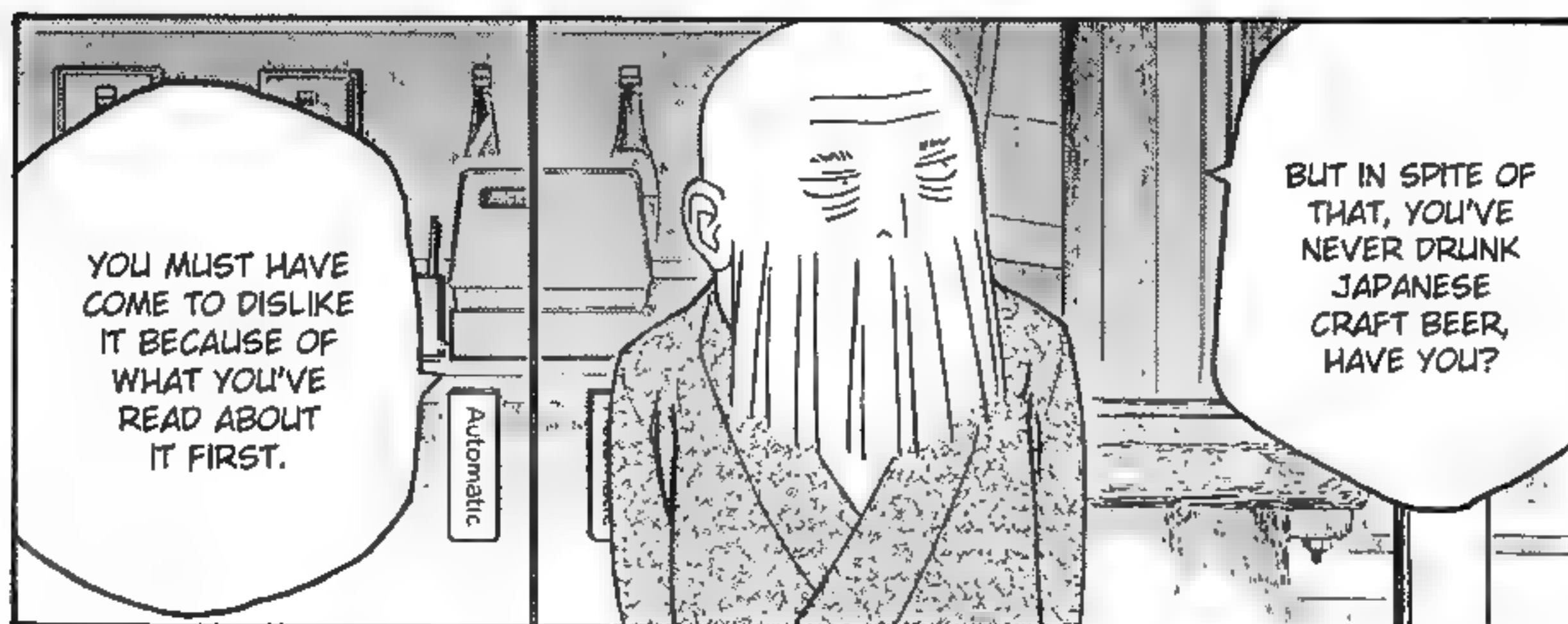


Kikuji Hiyoshi
He's the former manager of the Hiyoshi liquor store. He talks a lot at the start of this chapter



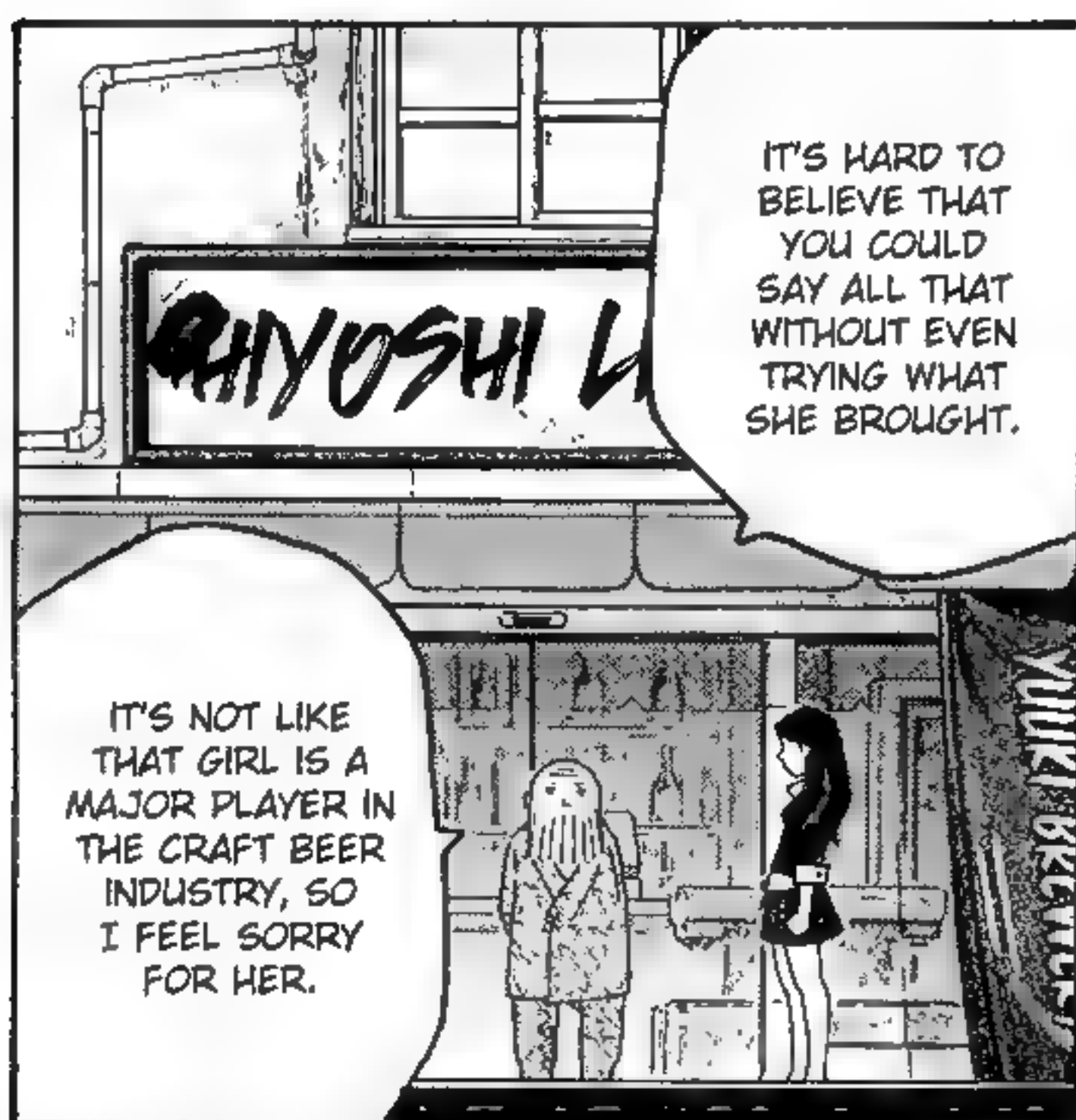
Kei Yuuki
He's currently taking a break from school. A lot of students take breaks from school to go on long trips, but he's on his own journey of sorts.





YOU MUST HAVE
COME TO DISLIKE
IT BECAUSE OF
WHAT YOU'VE
READ ABOUT
IT FIRST.

BUT IN SPITE OF
THAT, YOU'VE
NEVER DRUNK
JAPANESE
CRAFT BEER,
HAVE YOU?



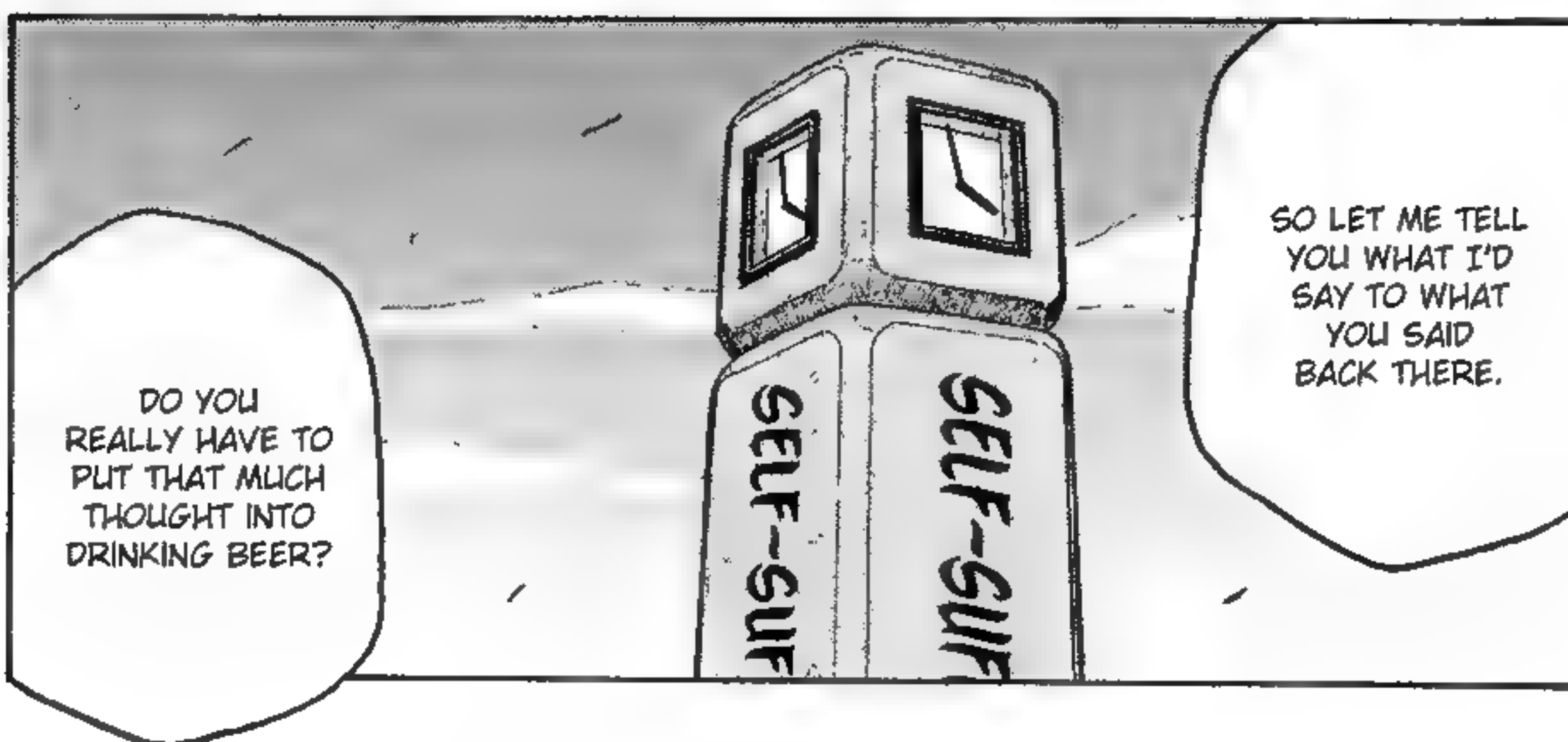
IT'S HARD TO
BELIEVE THAT
YOU COULD
SAY ALL THAT
WITHOUT EVEN
TRYING WHAT
SHE BROUGHT.

IT'S NOT LIKE
THAT GIRL IS A
MAJOR PLAYER IN
THE CRAFT BEER
INDUSTRY, SO
I FEEL SORRY
FOR HER.



YO-

YOU'RE RIGHT.
I'VE ALMOST
NEVER DRUNK
ANY JAPANESE
CRAFT BEER...



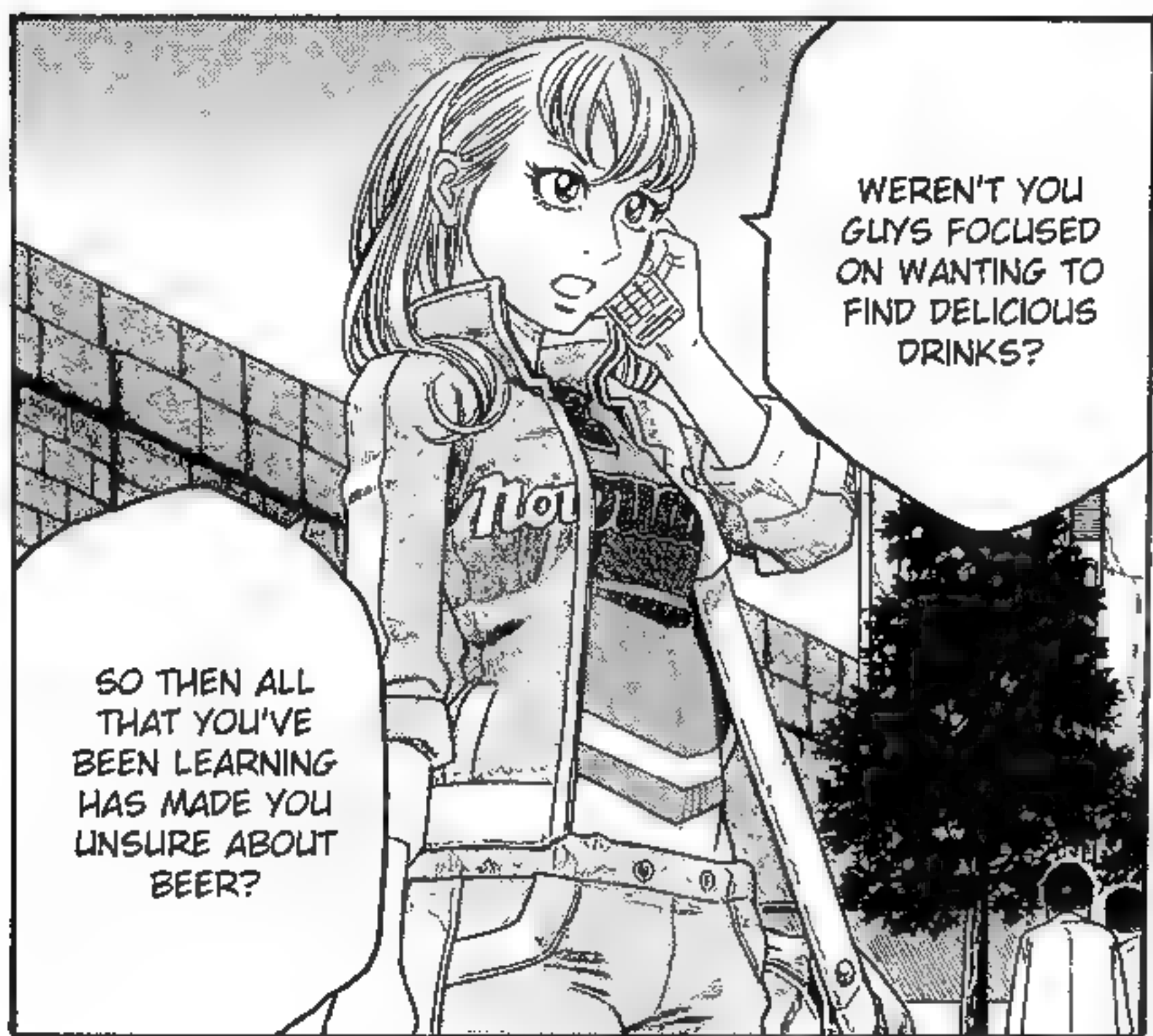
DO YOU
REALLY HAVE TO
PUT THAT MUCH
THOUGHT INTO
DRINKING BEER?

SO LET ME TELL
YOU WHAT I'D
SAY TO WHAT
YOU SAID
BACK THERE.



WHAT'S
GOING ON?
DO YOU
HAVE A
COLD?

YOU'RE
ASKING
THAT?



SO THEN ALL
THAT YOU'VE
BEEN LEARNING
HAS MADE YOU
UNSURE ABOUT
BEER?

WEREN'T YOU
GUYS FOCUSED
ON WANTING TO
FIND DELICIOUS
DRINKS?





Aya Hirooka

She's Mutou's classmate, is a member of the Cheerleading Club, and works as a bartender. Wait, was that a masculine noun?







S.

cerevisiae

There are a lot of them because they're used to be a brewery, but they love Kikuji.



IT'S HARD TO BELIEVE WHAT MUITOU-SAN SAID ABOUT THIS NOT SELLING...

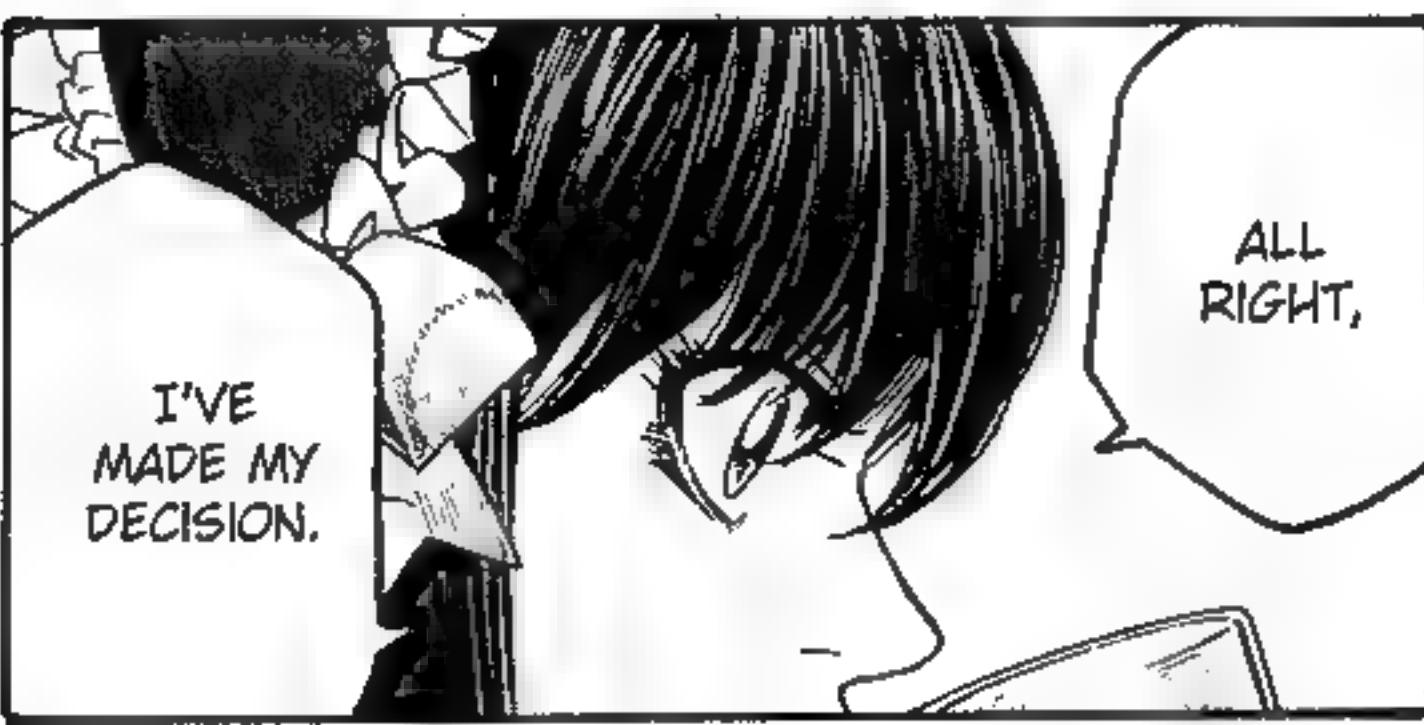
HOW DOES WHEAT TURN INTO A FLAVOR LIKE THIS?



I'M SURE THAT GIRLS WOULD LIKE THIS WEIZEN.

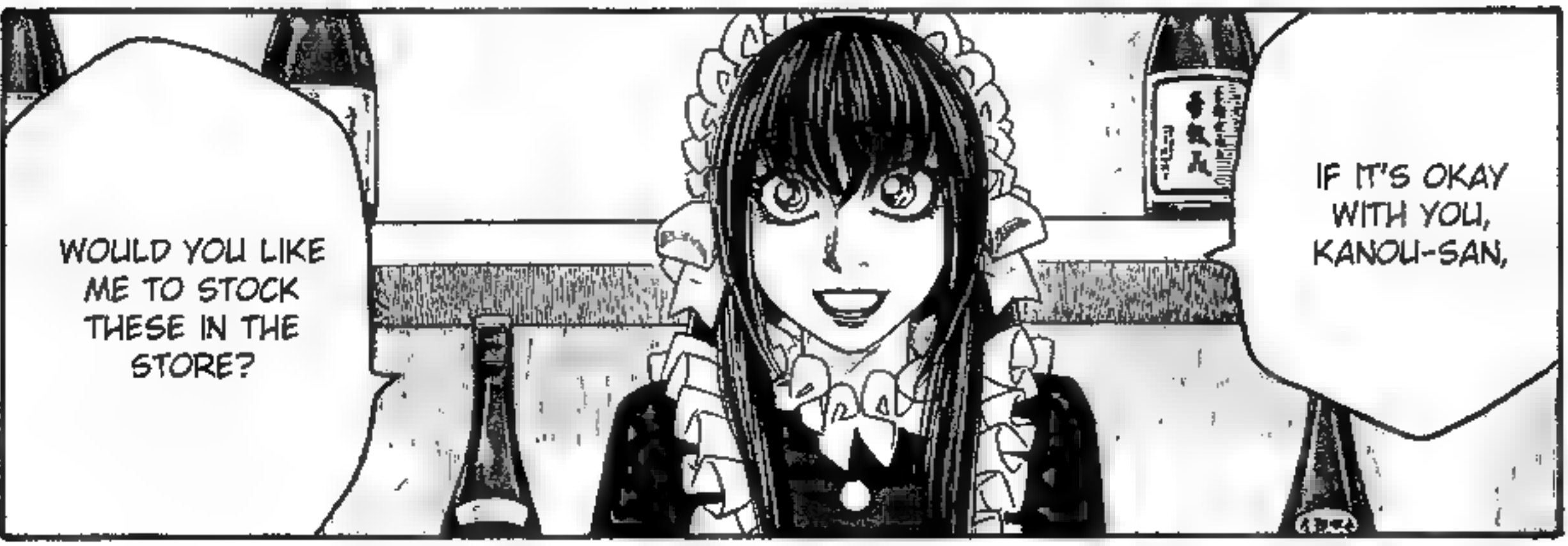
ON TOP OF NOT BEING BITTER AT ALL, IT HAS THIS BANANA AND VANILLA FLAVOR THAT WAFTS UP FROM IT.

Flori Wei



I'VE MADE MY DECISION.

ALL RIGHT,



WOULD YOU LIKE ME TO STOCK THESE IN THE STORE?

IF IT'S OKAY WITH YOU, KANOU-SAN,



ARE YOU SURE?

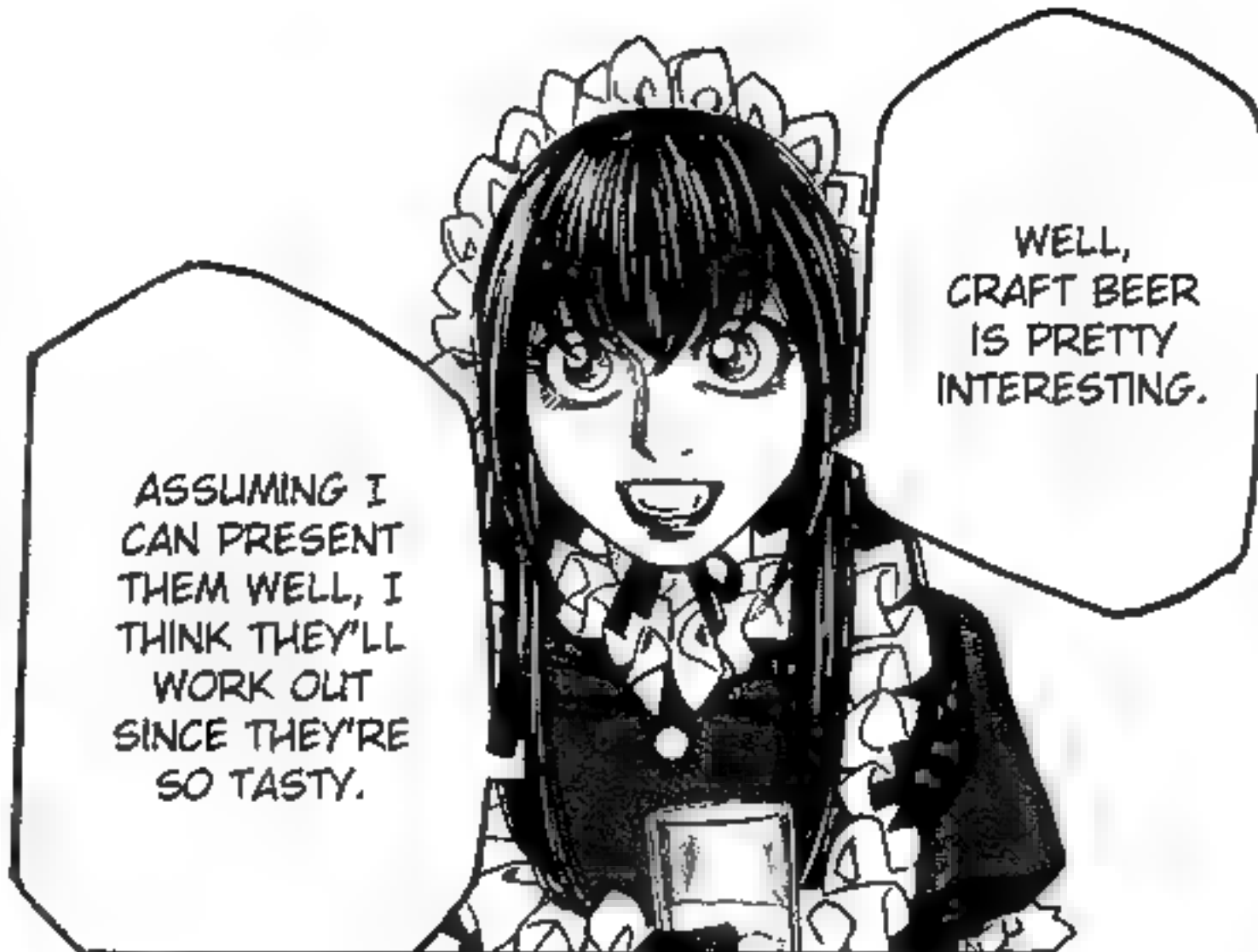


A-



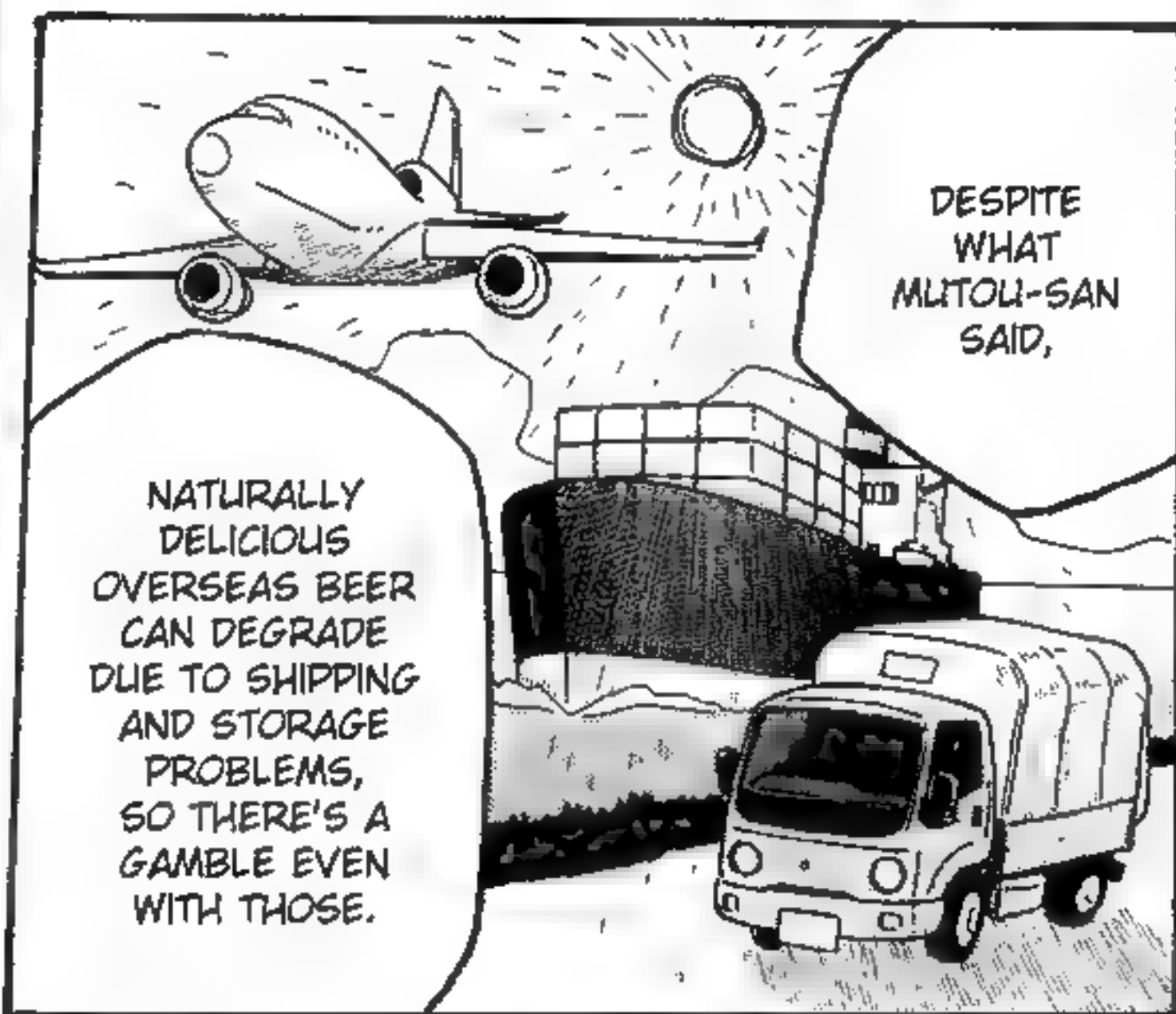
AS LONG AS WE
FIND JAPANESE
BREWERIES
THAT PRODUCE
WONDERFUL
BEER,

WE'LL BE ABLE
TO DRINK FRESH
CRAFT BEER
WITHOUT HAVING
TO WORRY
ABOUT STUFF
LIKE THAT.



ASSUMING I
CAN PRESENT
THEM WELL, I
THINK THEY'LL
WORK OUT
SINCE THEY'RE
SO TASTY.

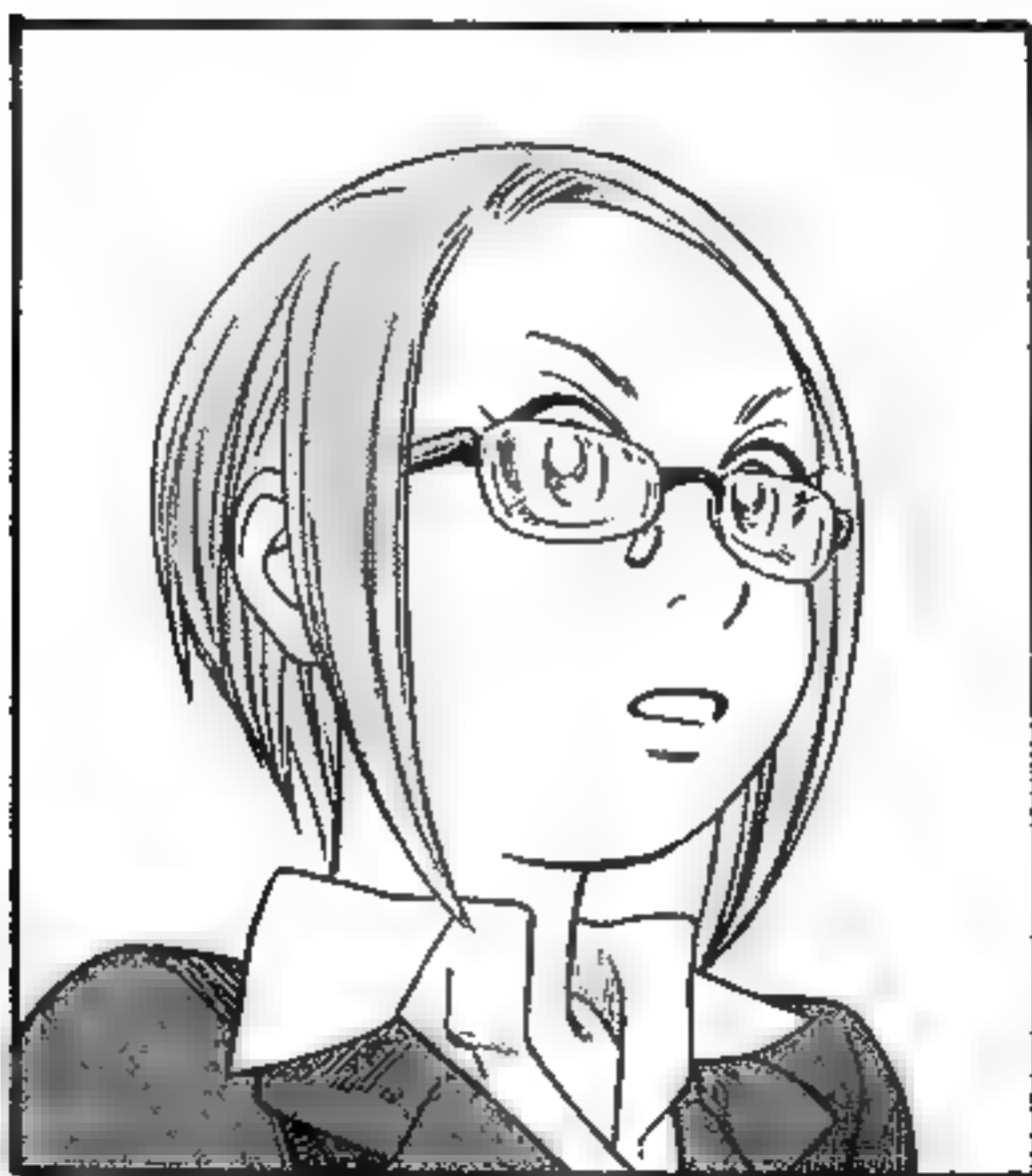
WELL,
CRAFT BEER
IS PRETTY
INTERESTING.



NATURALLY
DELICIOUS
OVERSEAS BEER
CAN DEGRADE
DUE TO SHIPPING
AND STORAGE
PROBLEMS,
SO THERE'S A
GAMBLE EVEN
WITH THOSE.

DESPITE
WHAT
MUTOLI-SAN
SAID,

Gamble
Even if
a fixed
temperature
container
is used,
repeated
use may
damage it



HA

HA

HA

HA!

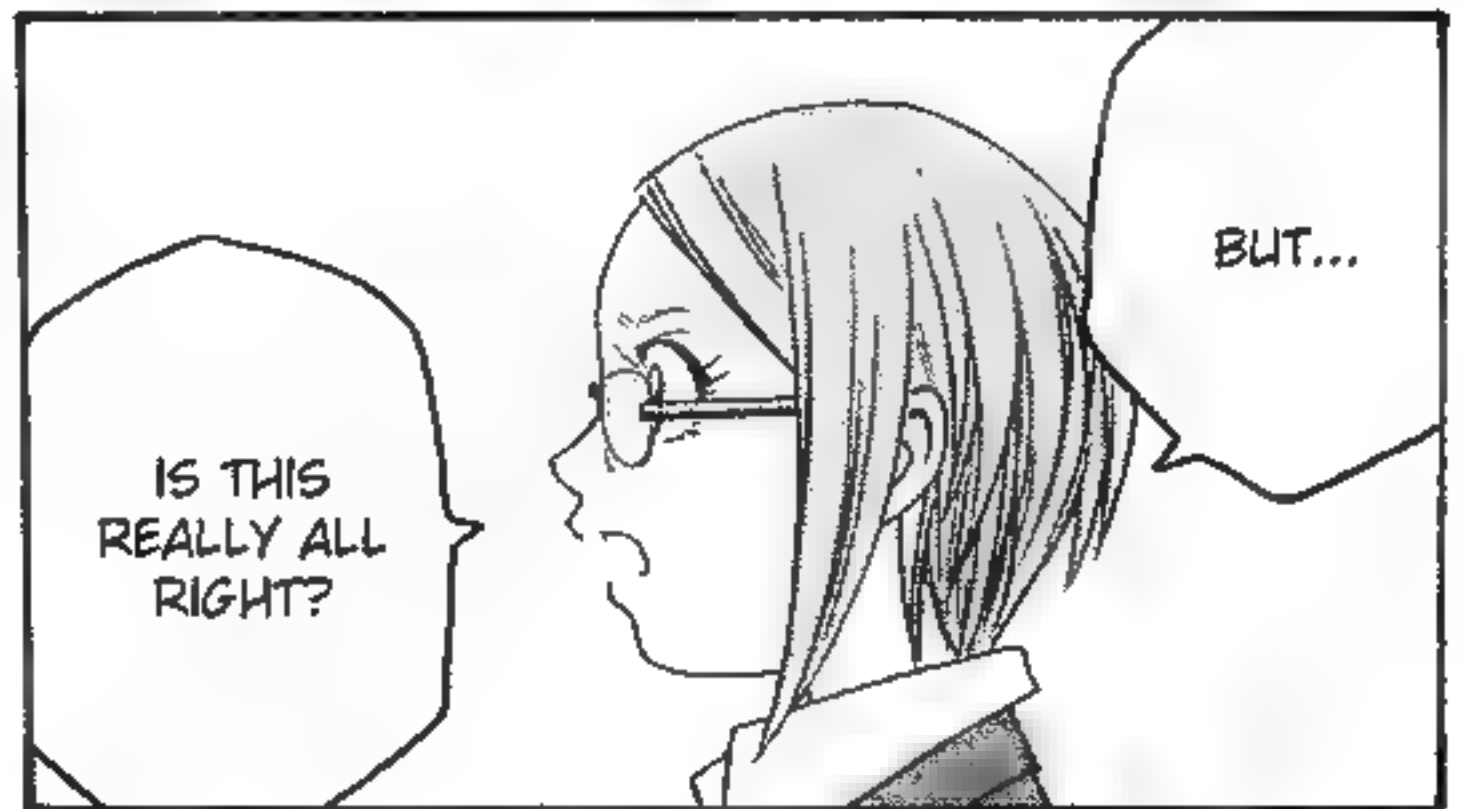
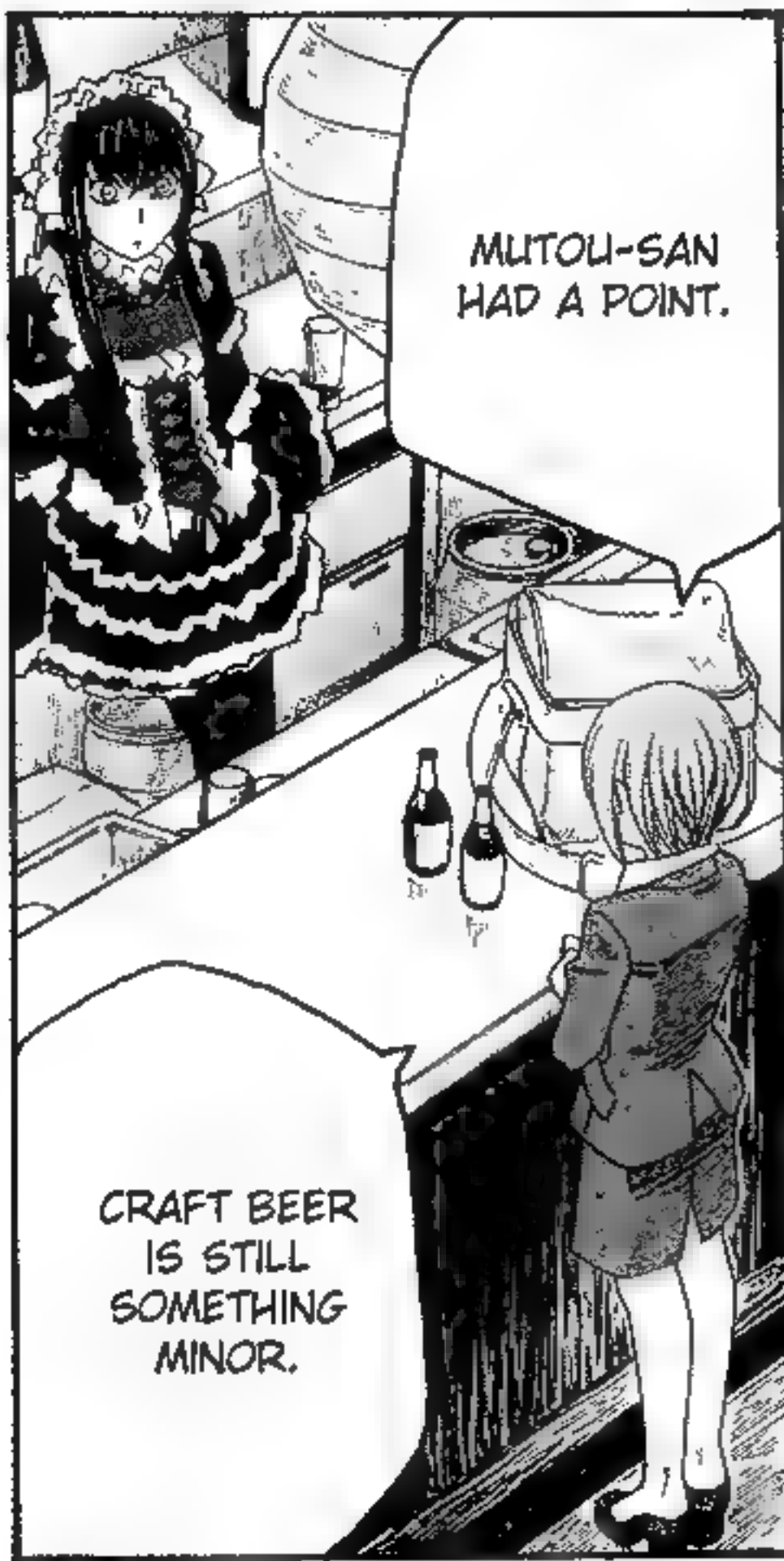
I GOTTA
HAND IT TO
THAT GUY.

I GUESS HE
HAD GOOD
TASTE BLIDS
AT LEAST.



Tomoharu Hiyoshi

He's the current manager of the Hiyoshi liquor store,
but he's wandering around the country right now. Even
if he was forced into it, he's on a journey of sorts, too.





YOU
DON'T
HAVE TO
WORRY
ABOUT
THAT.

THAT IT
WOULD
JUST CAUSE
PROBLEMS
FOR

SO IT'S
POSSIBLE



BUT ANYTHING
GOOD WILL
DEFINITELY SELL
EVENTUALLY.

ON TOP OF
MAINLY SELLING
SAKE, MOST
OF OUR
STUFF COMES
FROM MINOR
BREWERIES,



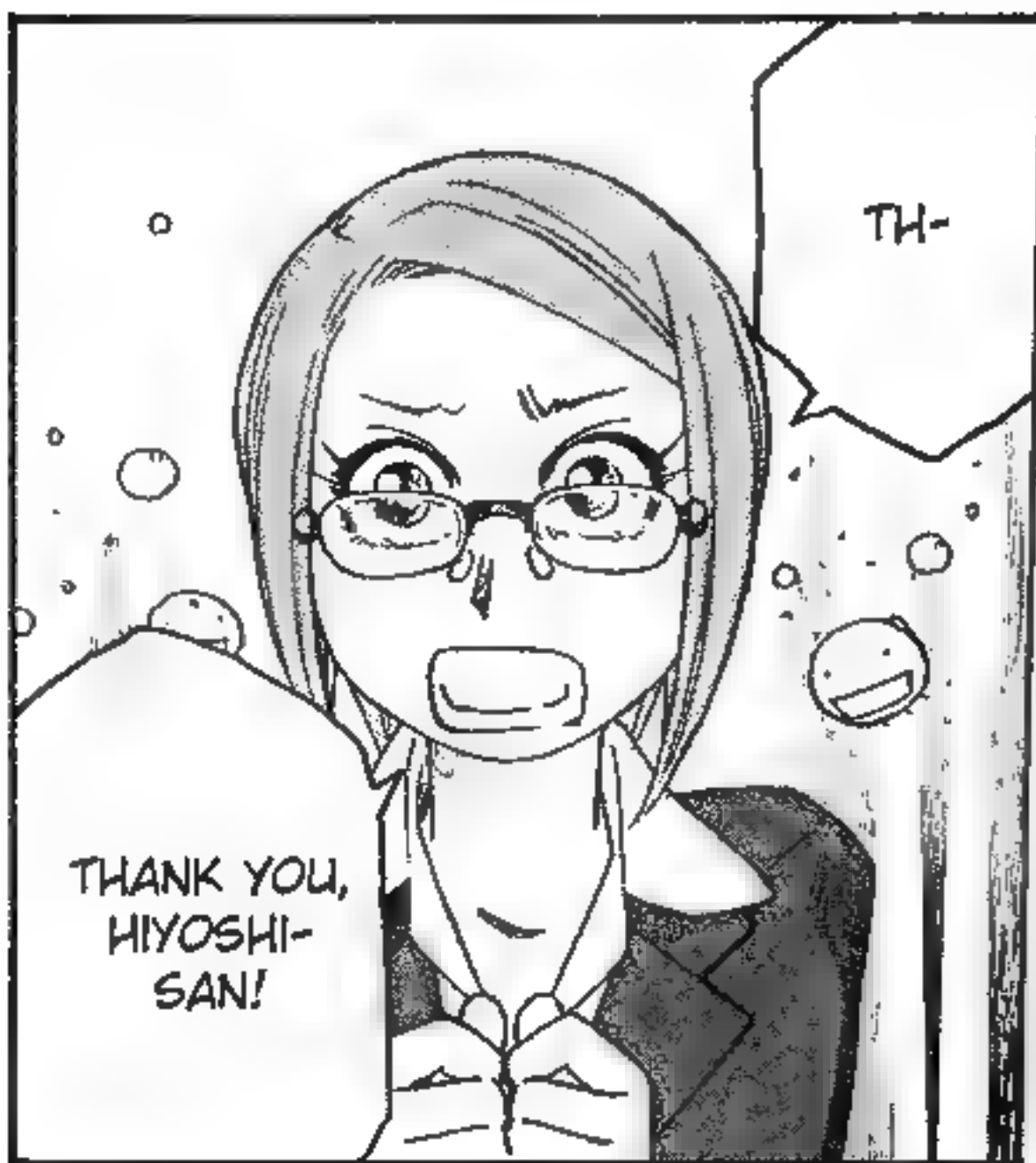
AND...IT KINDA
SEEMS LIKE THE
CURRENT STATE
OF JAPANESE
CRAFT BEER
OVERLAPS
WITH THE SAKE
INDUSTRY...

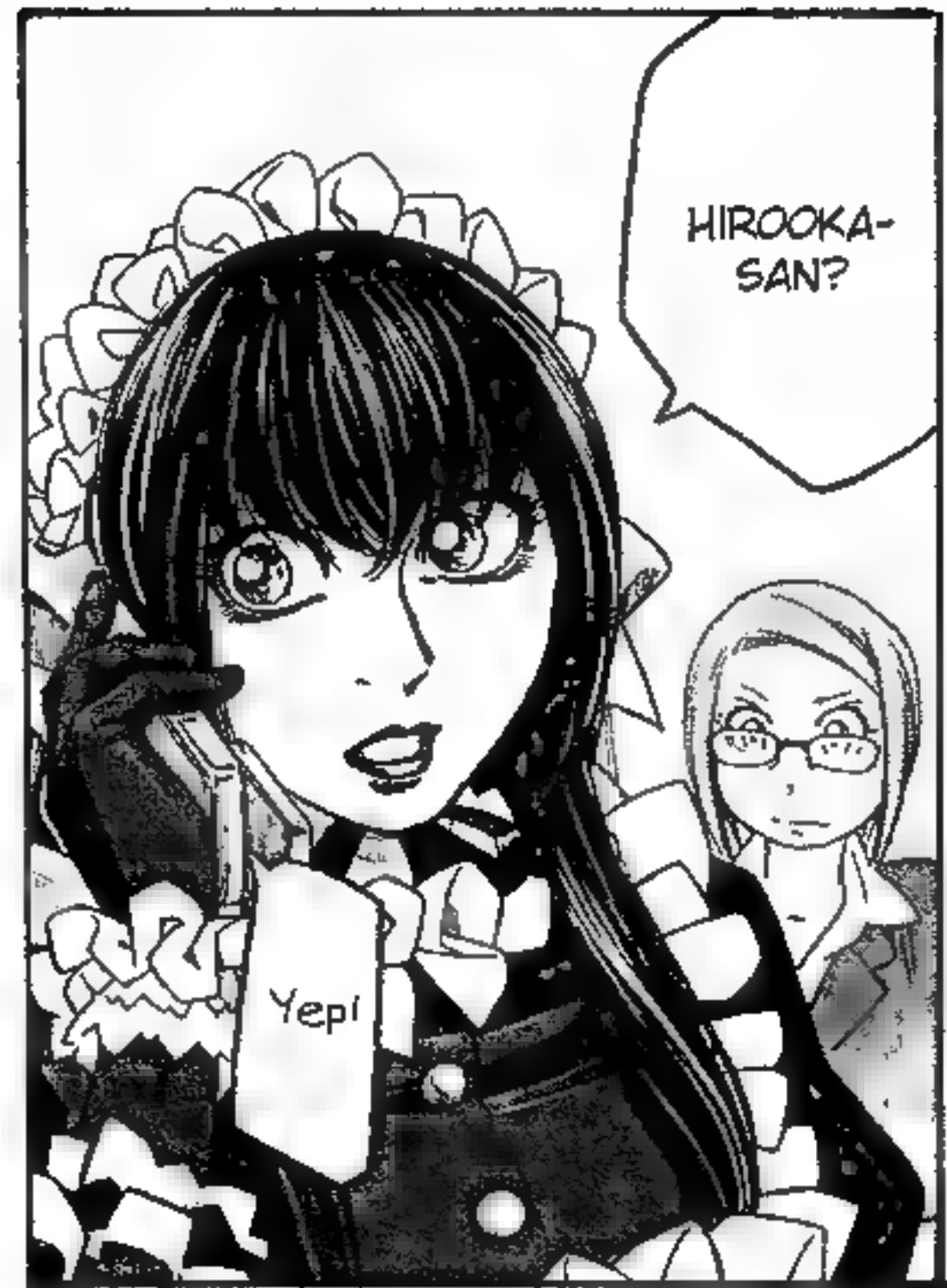
SO SOMEHOW
OR OTHER...
BOTH INDUSTRIES
WILL HAVE
TO WORK
TOGETHER.

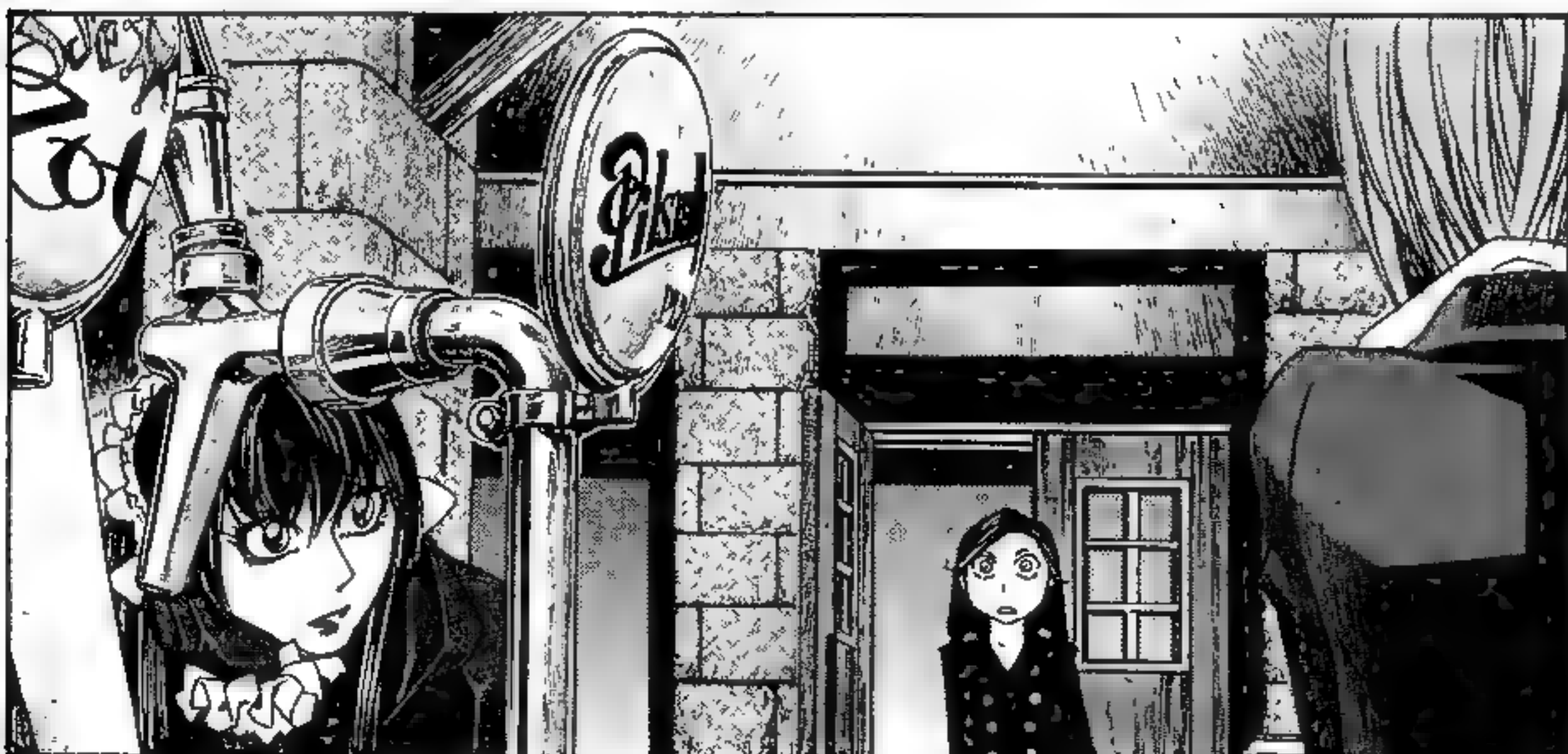


I THINK
BEER IS
THE SAME
WAY,

BUT WELL...
WE'RE JUST
A LOCAL LIQUOR
STORE THAT'S
NOTHING MAJOR.









Come this way.

Keizou
Itsuki

This is
the only
appearance
this time for
the professor
at a certain
agricultural
university
Is this the
first time he's
appeared
but not say
anything?

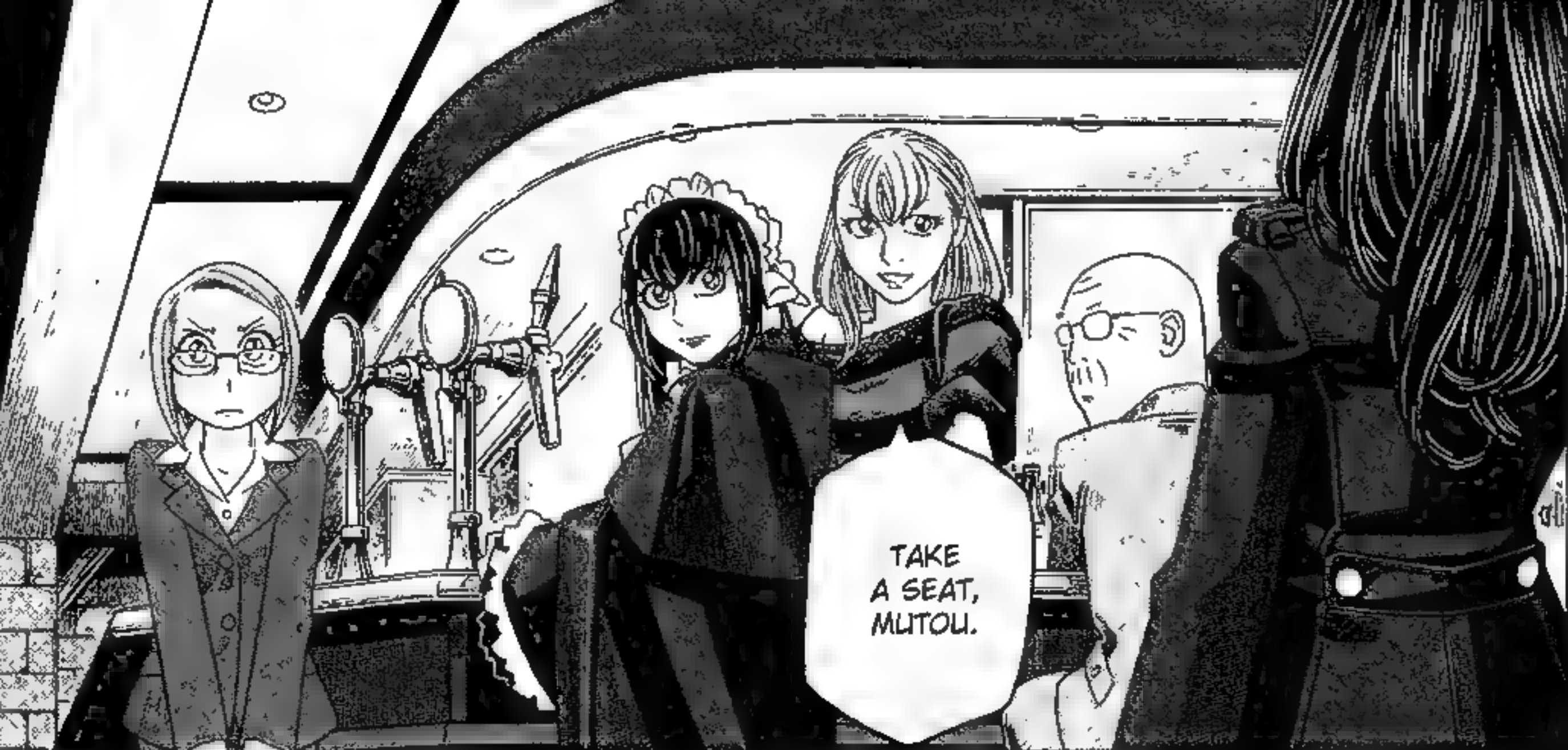




Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com



EVEN THOUGH
YOU'RE JUST
A STUDENT
AND SHE'S A
PROFESSIONAL.



I HEARD
YOU WERE
CRITICIZING
CRAFT BEER
WITHOUT EVEN
TRYING HERS



SO
YOU WERE
WONDERING
JUST WHAT
IS BEER?

I'LL TEACH
YOU ALL
ABOUT IT.



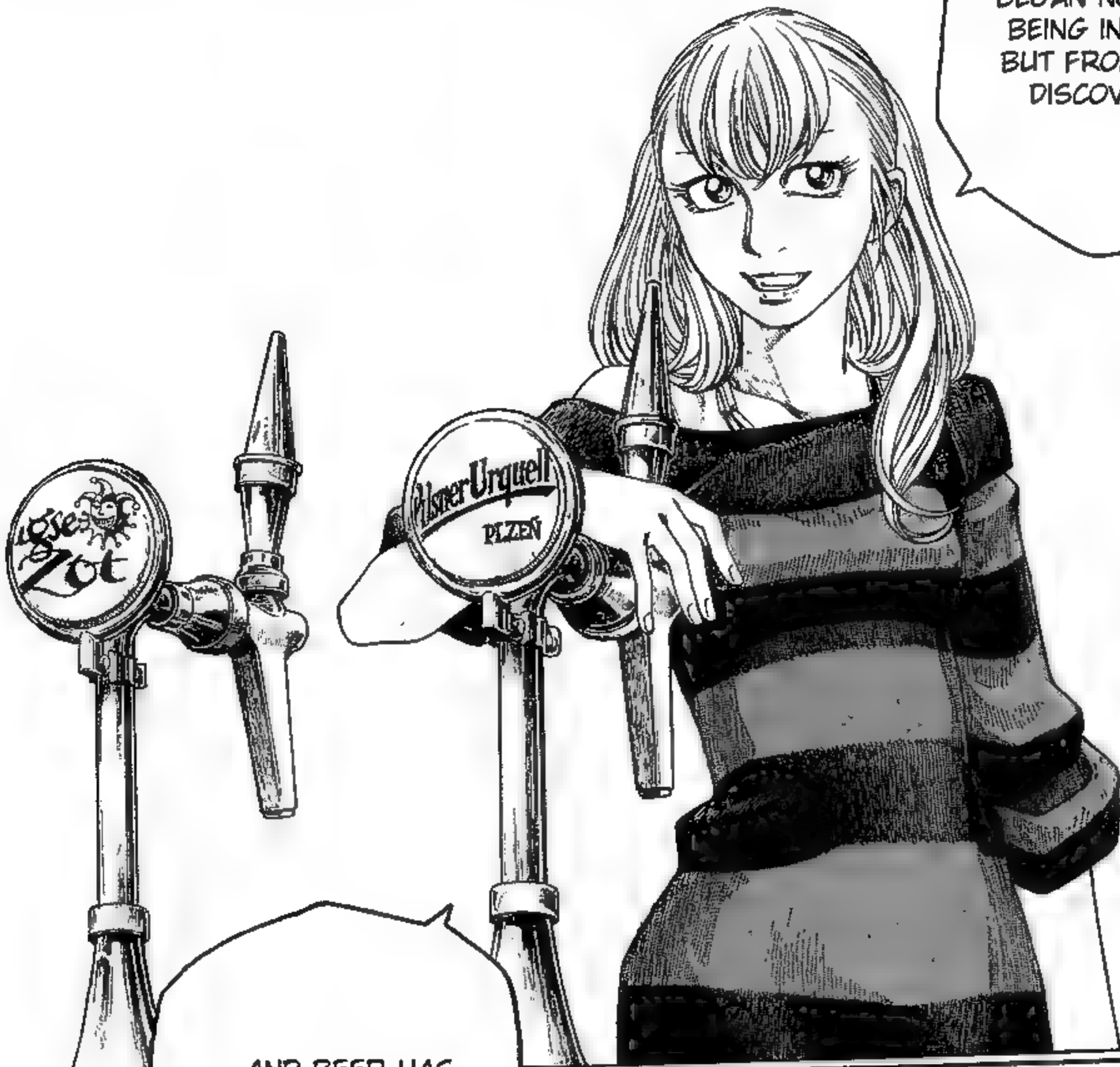
PLEASE STOP
IT! YOU'RE
PROFESSOR
KEIZOU ITSUKI,
RIGHT? JUST
PLEASE RAISE
YOUR HEAD!

I'M TERRIBLY
SORRY THAT
MY STUDENT
WAS SO RUDE
TO YOU.

This story
is Fiction.

CH. 91: HAVE SOME TASTY BEER

BREWED DRINKS
BEGAN NOT FROM
BEING INVENTED
BUT FROM BEING
DISCOVERED,



AND BEER HAS
BEEN LOVED
SINCE ANCIENT
TIMES AS A
NUTRITIOUS DRINK
SAFER THAN
WATER.



Aoi Mutou
 She loves to drink, but she's still only about 20 or 21.



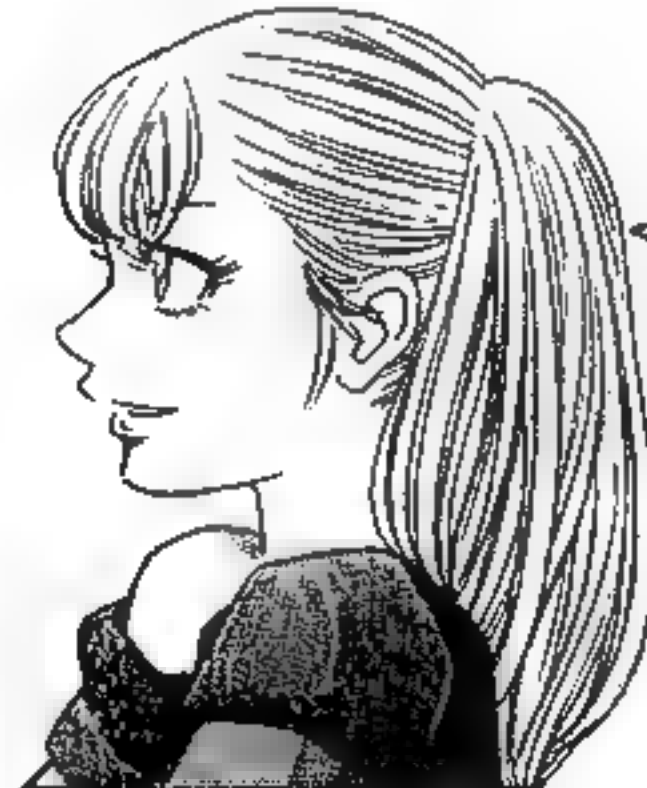
AS A REPLACEMENT FOR WATER, LAGERS THAT CAN BE CHUGGED ARE MORE POPULAR THAN ALES THAT ARE MORE DISTINCTIVE.

CURRENTLY, EVEN IN COUNTRIES FAMOUS FOR THEIR ALES LIKE ENGLAND OR BELGIUM, LAGER IS THE TYPE MOST DRUNK AROUND THE WORLD BY A WIDE MARGIN.

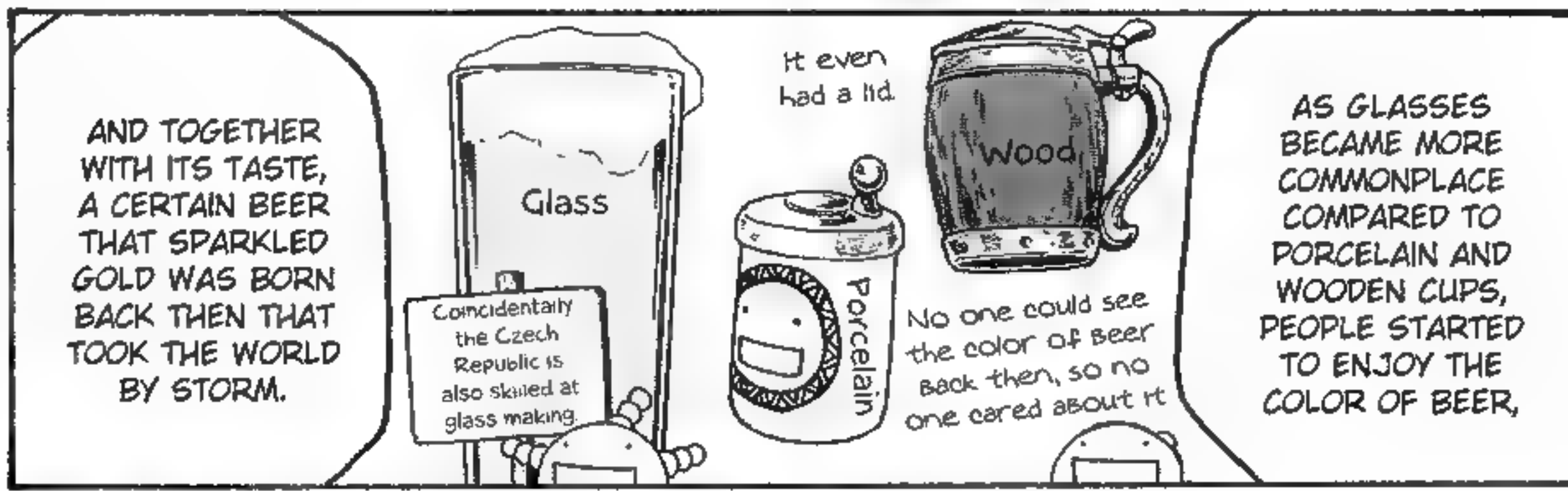


Hana Kanou
 She works at Kanou Farm's beer brewery. "Hana" may be old-fashioned, but my editor had a classmate who was half German who said, "Hannah is a popular name for girls in Germany, so it's convenient that it can be used in both countries." I see

A MIRACULOUS BEER WAS BORN IN THE TOWN OF PLZEN IN THE CZECH REPUBLIC ON NOVEMBER 11, 1842.



AS A SUBTYPE OF LAGER,



AND TOGETHER WITH ITS TASTE, A CERTAIN BEER THAT SPARKLED GOLD WAS BORN BACK THEN THAT TOOK THE WORLD BY STORM.

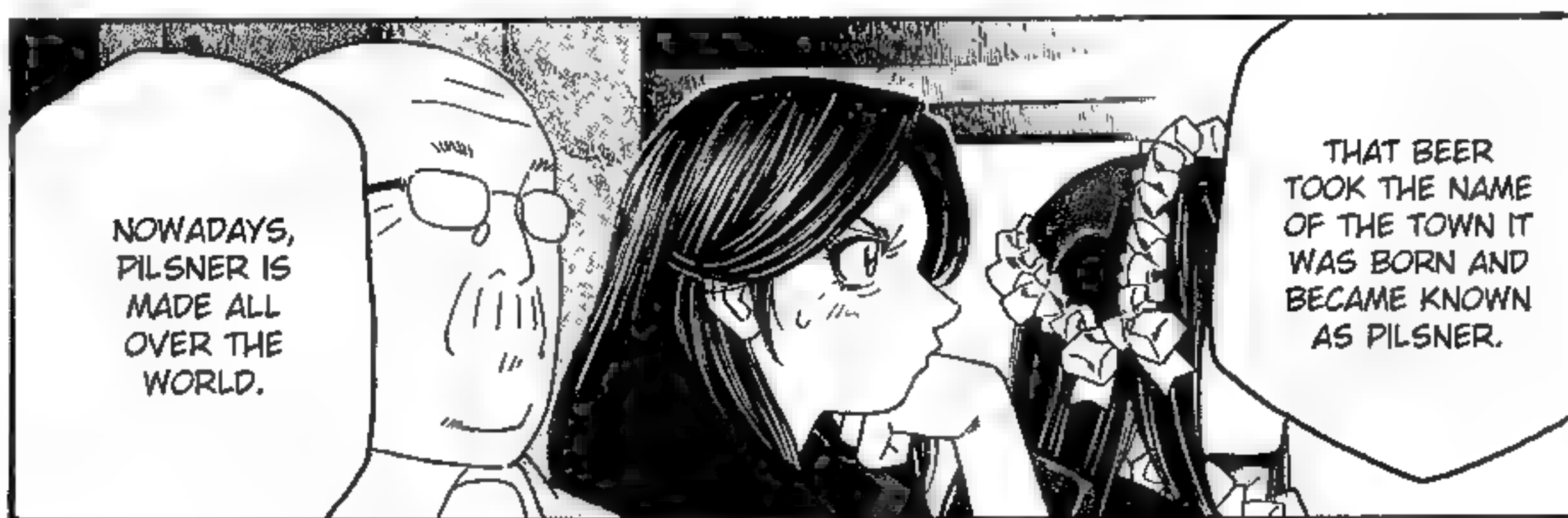
Coincidentally the Czech Republic is also skilled at glass making.

It even had a lid.



No one could see the color of beer back then, so no one cared about it.

AS GLASSES BECAME MORE COMMONPLACE COMPARED TO PORCELAIN AND WOODEN CUPS, PEOPLE STARTED TO ENJOY THE COLOR OF BEER,



NOWADAYS, PILSNER IS MADE ALL OVER THE WORLD.

THAT BEER TOOK THE NAME OF THE TOWN IT WAS BORN AND BECAME KNOWN AS PILSNER.



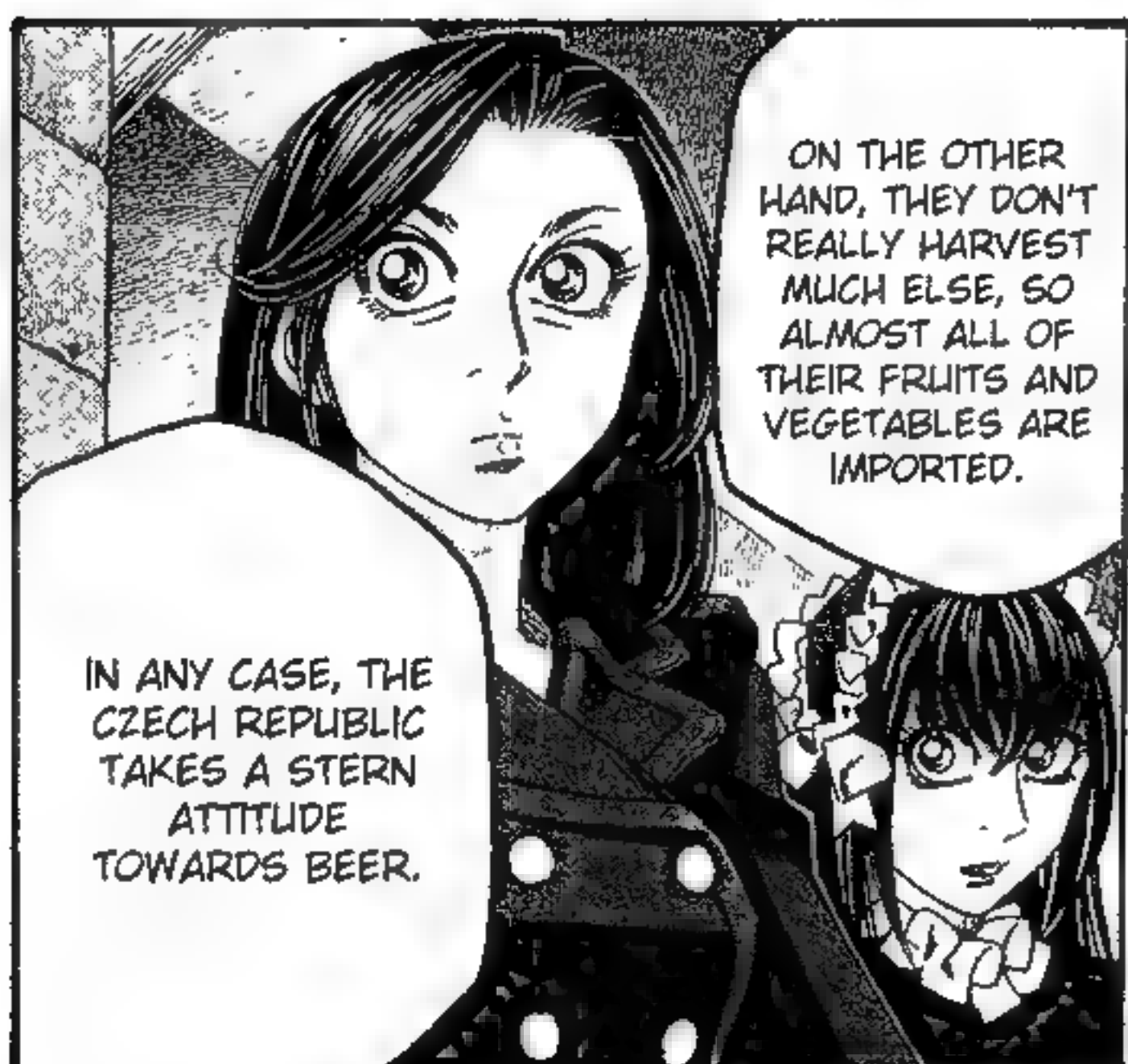
AND THEY ALSO CONSUME THE MOST BEER PER CAPITA OF ANY COUNTRY IN THE WORLD.

AN AREA IN THE CZECH REPUBLIC PRODUCES THE NOBLE SAAZ HOPS,



AND THIS IS THE ORIGINAL PILSNER BORN IN THE CZECH REPUBLIC, PILSNER URQUELL.

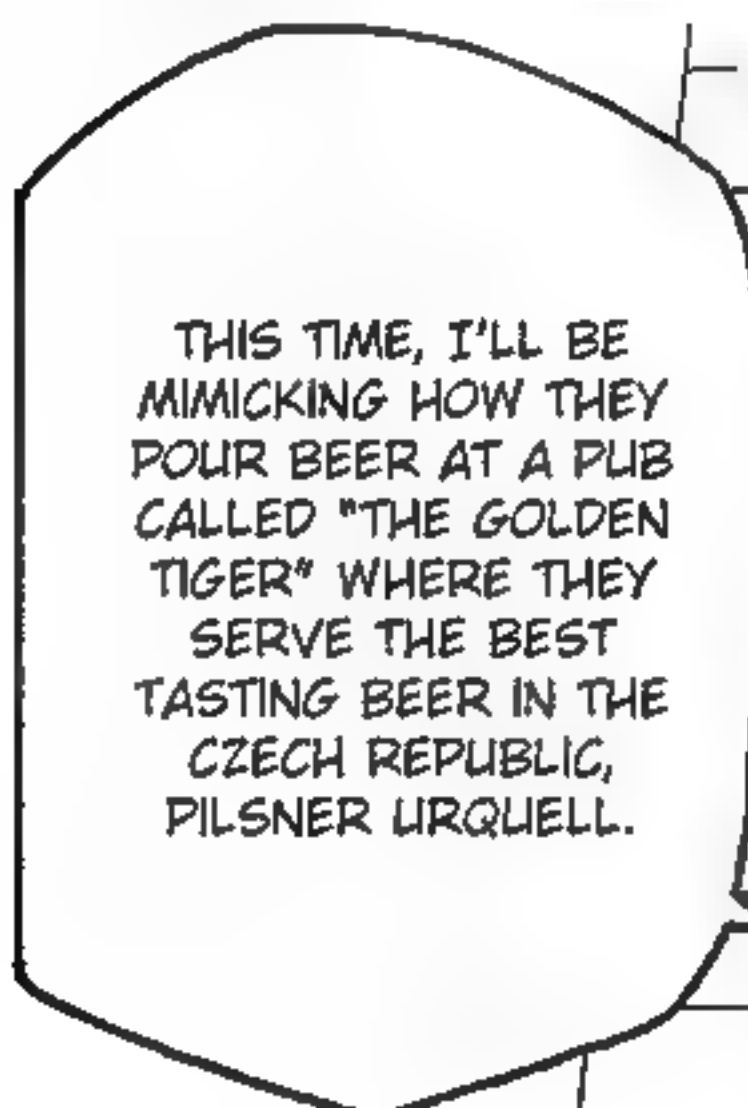
IT'S IS THE KING OF PILSNERS THAT THE WORLD WELCOMED AND BOWED DOWN BEFORE WITH AMAZEMENT.



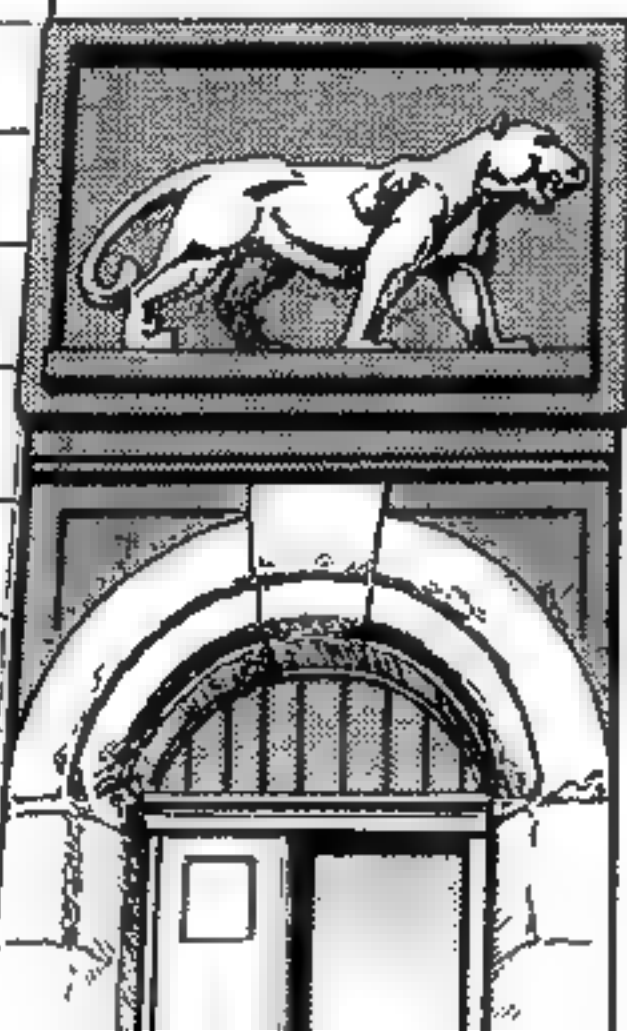
IN ANY CASE, THE CZECH REPUBLIC TAKES A STERN ATTITUDE TOWARDS BEER.

ON THE OTHER HAND, THEY DON'T REALLY HARVEST MUCH ELSE, SO ALMOST ALL OF THEIR FRUITS AND VEGETABLES ARE IMPORTED.

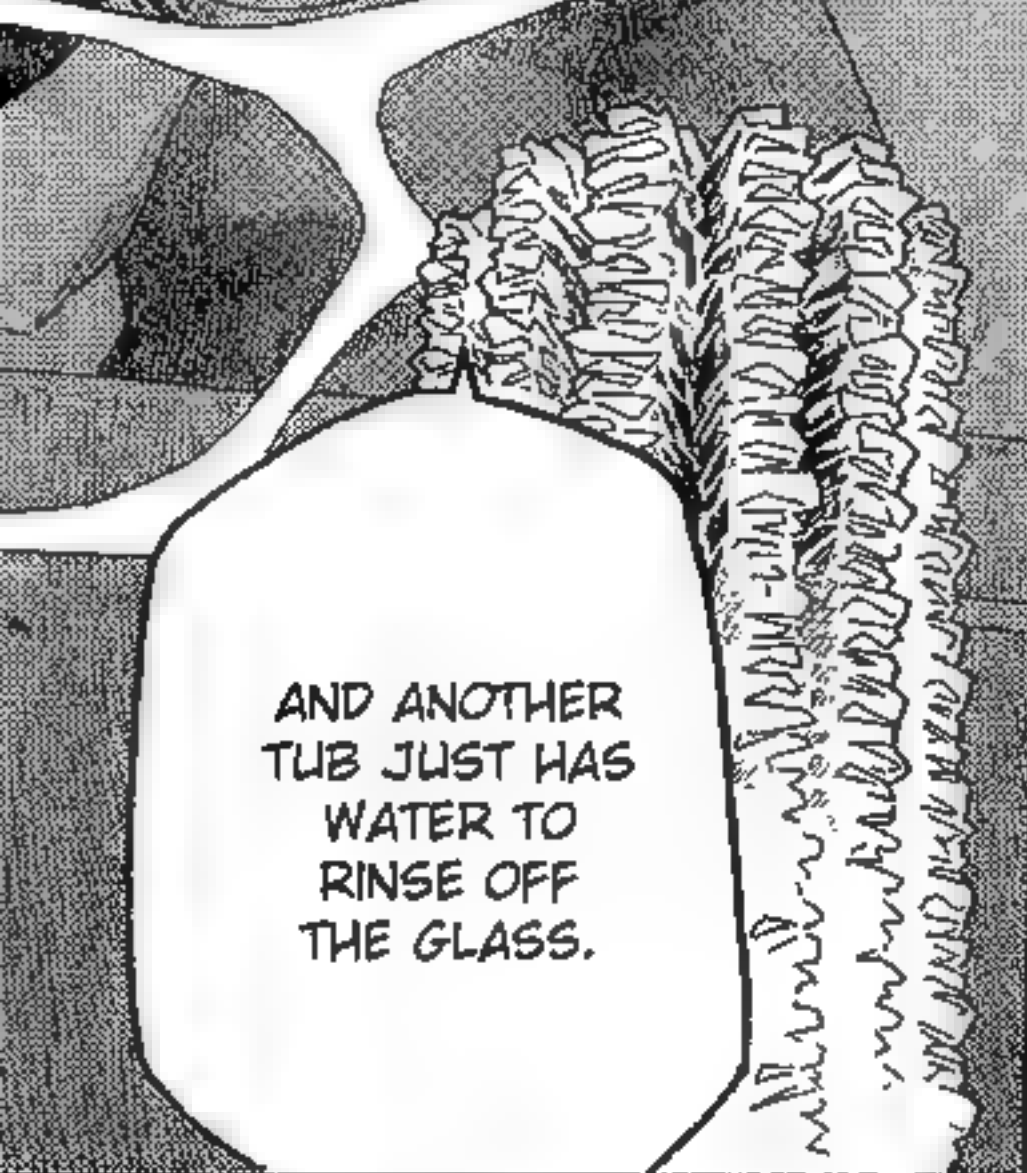
u Zlatého tygra



THIS TIME, I'LL BE MIMICKING HOW THEY POUR BEER AT A PUB CALLED "THE GOLDEN TIGER" WHERE THEY SERVE THE BEST TASTING BEER IN THE CZECH REPUBLIC, PILSNER URQUELL.



WELL THEN, IT'S ABOUT TIME WE TRY IT.



Keizou Itsuki

It seems that the professor not only brought the casks but the beer mugs, too.



Thud



THEN I
JUST POUR
THE BEER
INTO IT
WITH A
BANG,

AND I DON'T
EVEN HAVE TO
WORRY ABOUT
THE AMOUNT
OF FOAM.

THAT'S SO
SLOPPY...

YOU DON'T
EVEN WIPE
THE GLASS
OR WORRY
ABOUT THE
7 TO 3 RATIO?

YEAH, BUT THIS
IS WHAT THE
NO. 1 PUB IN
THE WORLD
DOES.

IT SEEMS
LIKE PATRONS
WOULD GET
MAD IF YOU
POURED IT LIKE
THAT AT A
JAPANESE BAR.

SO NO
ONE'S GONNA
COMPLAIN AS
LONG AS IT
TASTES GOOD.

Lirquell...♡

EVEN THE
PRESIDENTS OF
AMERICA AND THE
CZECH REPUBLIC
ONCE ENJOYED A
GLASS OF BEER
AT THE GOLDEN
TIGER,

The Golden Tiger

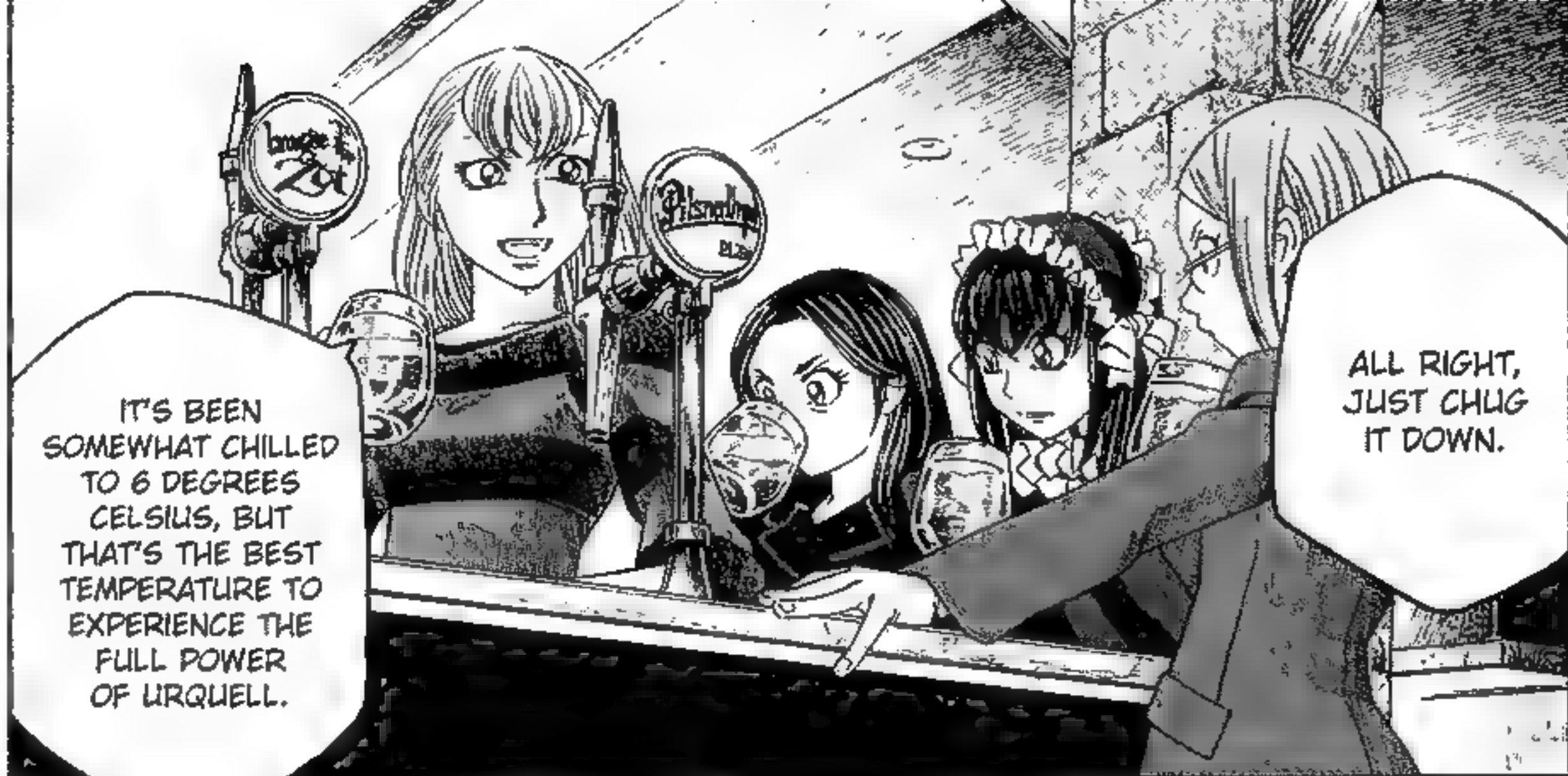
In Czech, it's U Zlateho Tygra. In 1994, Clinton and Havel visited this bar. By the way, this may be unnecessary, but the author is fan of the Hanshin Tigers

If the glass is wet, the beer poured into it will have a finer grained foam and it will make it harder for the foam to overflow, but now I get it after trying it out myself. Everything comes down to trying it out, after all.



Aya
Hirooka

She's the only female character with droopy eyes. As of right now, she's gotten a single fan letter.



IT'S BEEN SOMEWHAT CHILLED TO 6 DEGREES CELSIUS, BUT THAT'S THE BEST TEMPERATURE TO EXPERIENCE THE FULL POWER OF URQUELL.

ALL RIGHT, JUST CHUG IT DOWN.



Kei Yuuki

I guess you could call him a cross-dresser. A lot of fan letters have come in for him.



THE FLAVOR FROM THE BARLEY AND THE BITTERNESS OF THE HOPS IS JUST PERFECT.

IT USES A LOT OF HIGH-QUALITY HOPS, SO THE FOAM AND TEXTURE ARE REALLY SOMETHING ELSE.



Enchanted..

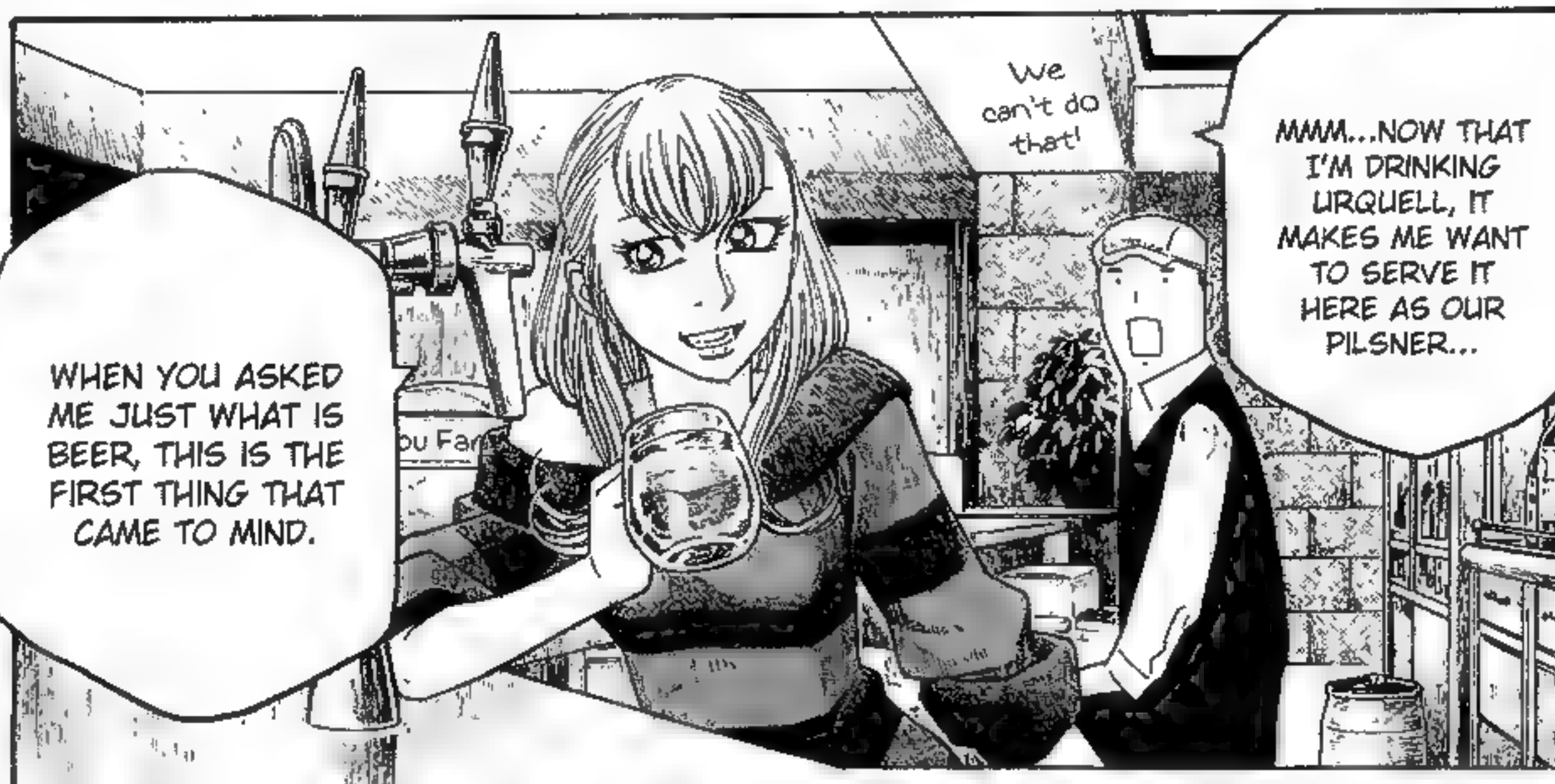
HMMM...

URQUELL REALLY IS SOMETHING SPECIAL...



Bartender

Somehow or other, he's really reliable. He played a big role in volume 5 (plug).



WHEN YOU ASKED ME JUST WHAT IS BEER, THIS IS THE FIRST THING THAT CAME TO MIND.

We can't do that!

MMM...NOW THAT I'M DRINKING URQUELL, IT MAKES ME WANT TO SERVE IT HERE AS OUR PILSNER...



THEIR REASON
BEING THAT BEER
IS THE BEST
SUITED TO RECOVER
STRENGTH AND
STAY HYDRATED.

IN THE CZECH
REPUBLIC, ONLY
GLASSMAKERS
ARE ALLOWED
TO DRINK WHILE
THEY WORK,

Bohemian
glass
This is a
traditional
industry in
the Czech
Republic.
There's
a theory
that how
Bohemian
glass is cut
was later
handed down
to Japan,
which is
where
Satsuma
Kiriko and
Edo Kiriko
cut glass
comes from.



WHEN
PEOPLE
WOULD
WORK IN
THE FIELDS
IN THE
PAST,

THEY APPARENTLY
WOULD TAKE
BEER WITH THEM
FOR LUNCH.



THAT'S
PRETTY CLEVER.
DOESN'T THAT
KINDA SOUND
LIKE SOMETHING
GLASSMAKERS
WOULD DO?

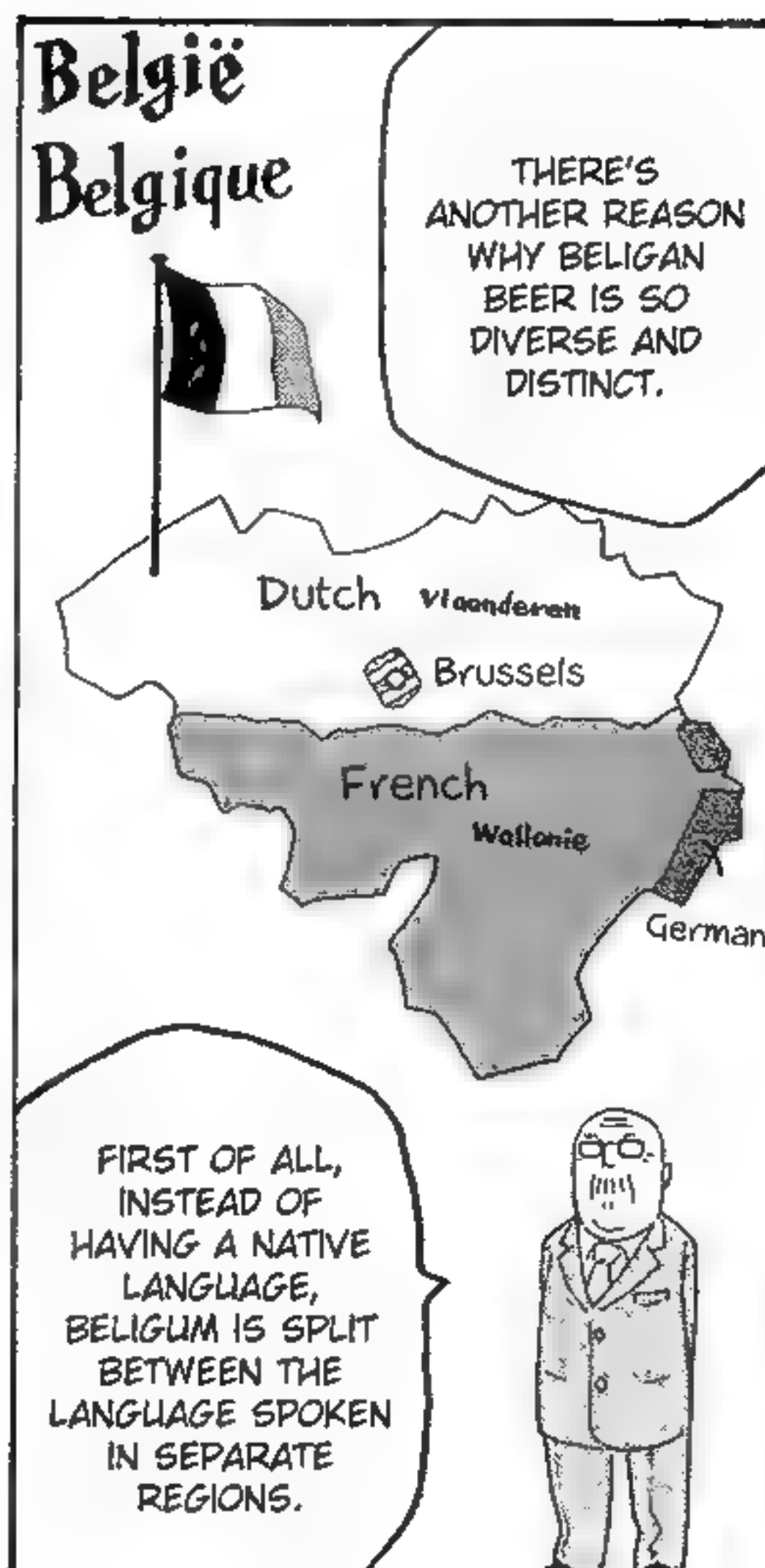
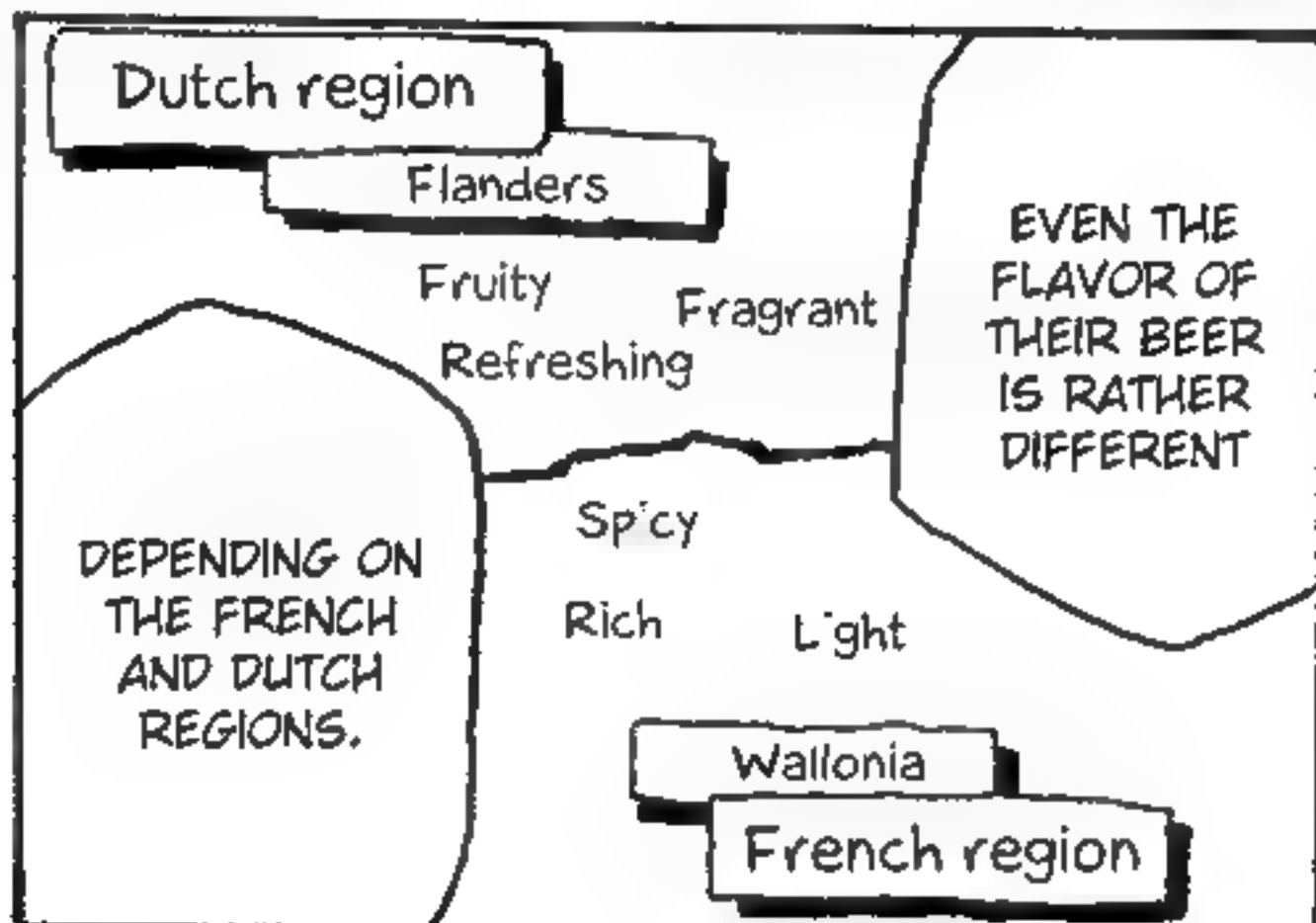
I CAN'T REALLY
SAY, BUT BEER
DEFINITELY IS
MORE NUTRITIOUS
THAN WATER.



AND IN ADDITION
TO ADDING FLAVOR
TO THE BEER,
THEY'RE ALSO
ADDED FOR THEIR
NUTRITIONAL
AND MEDICINAL
PROPERTIES.

BELGIAN BEER
HAS A LOT OF
SECONDARY
INGREDIENTS
ADDED TO IT,

Even when it's not a national holiday, you'll see a lot of houses in the capital city of Brussels displaying the Belgian flag, but this is apparently in opposition to the opinion that the country should be split in two and it carries the meaning "Belgium is one nation"

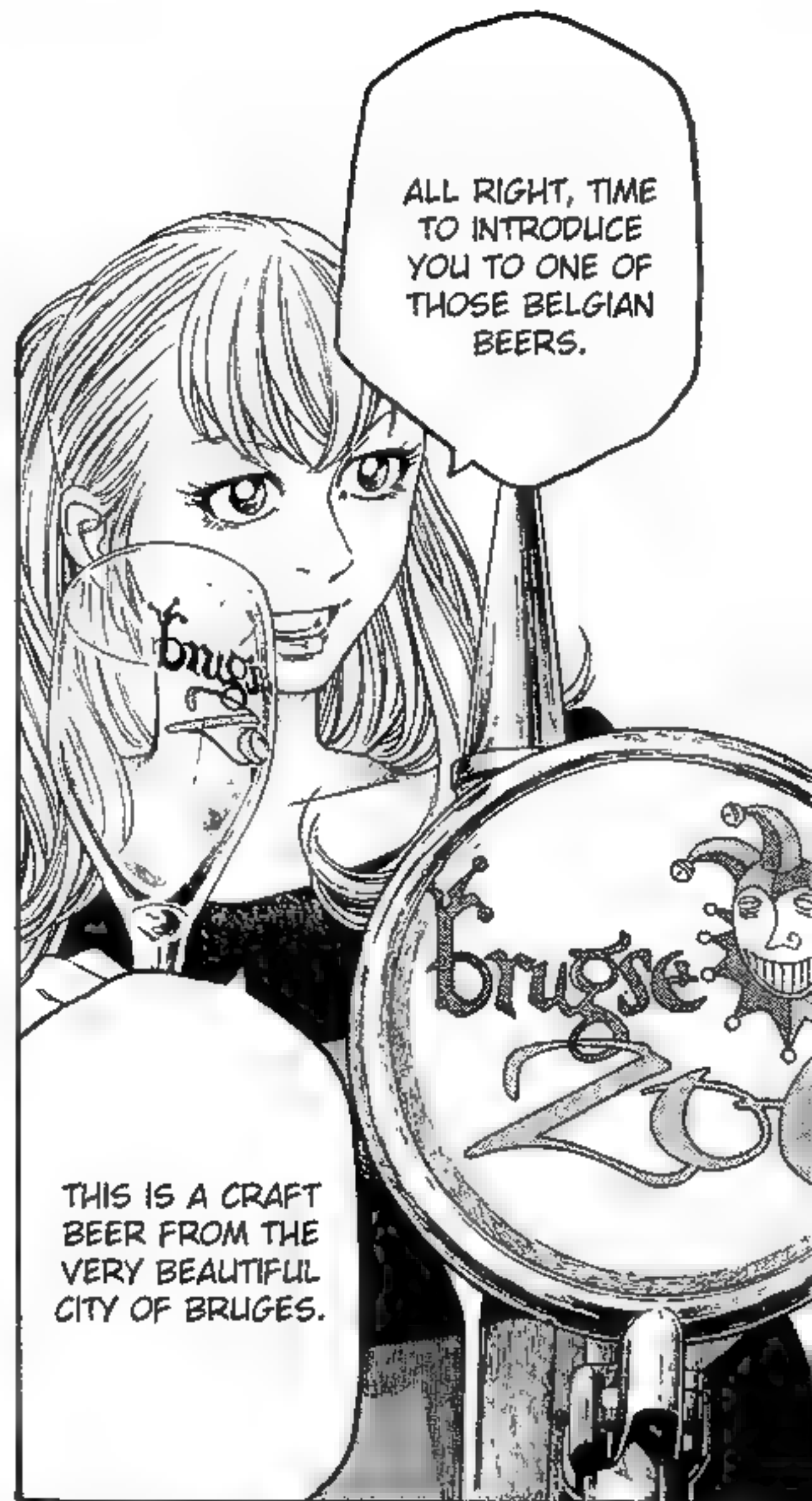


The three biggest disappointments in the world

Belgium has Manneken Pis in Brussels, Denmark has The Little Mermaid in Copenhagen, and Singapore has the Merlion. Jeanneke Pis is also near Manneken P's. Come to think of it, there's a newer Merlion that's gigantic and shines laser beams from its eyes, so that's pretty amazing



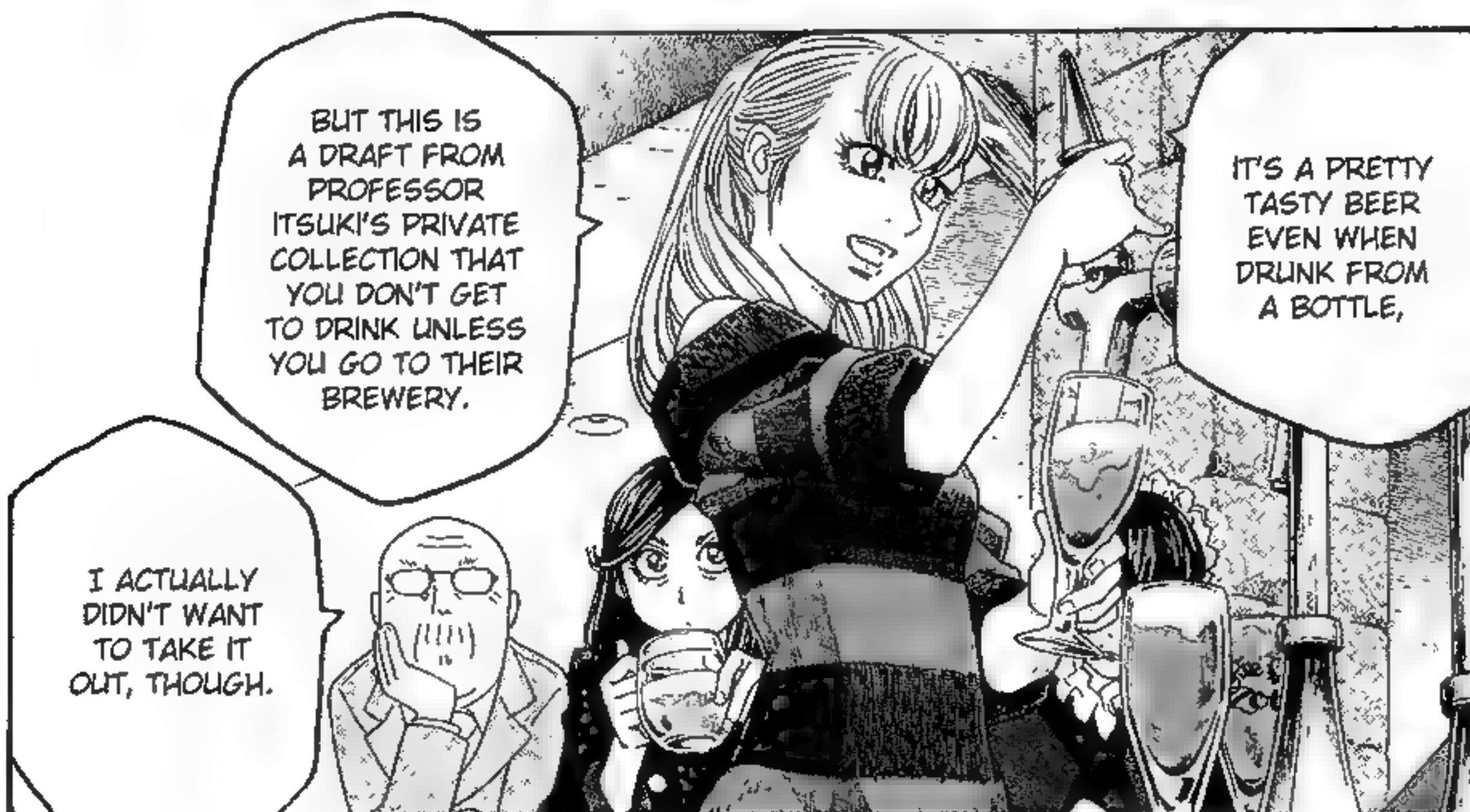
IT'S CALLED
"THE FOOL OF
BRUGES",



ALL RIGHT, TIME
TO INTRODUCE
YOU TO ONE OF
THOSE BELGIAN
BEERS.



BUT IT'S
ACTUALLY A
PALE ALE.



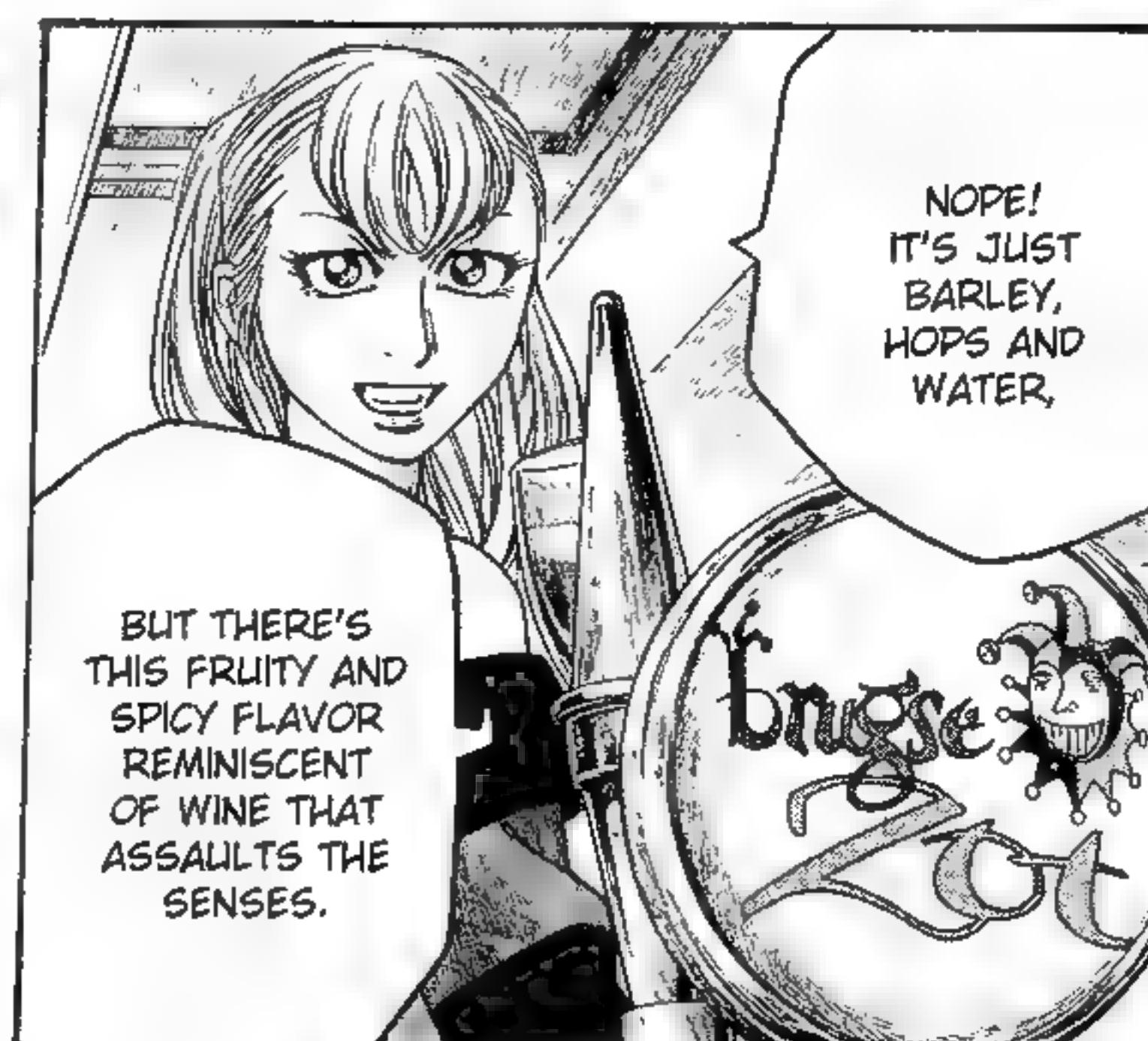
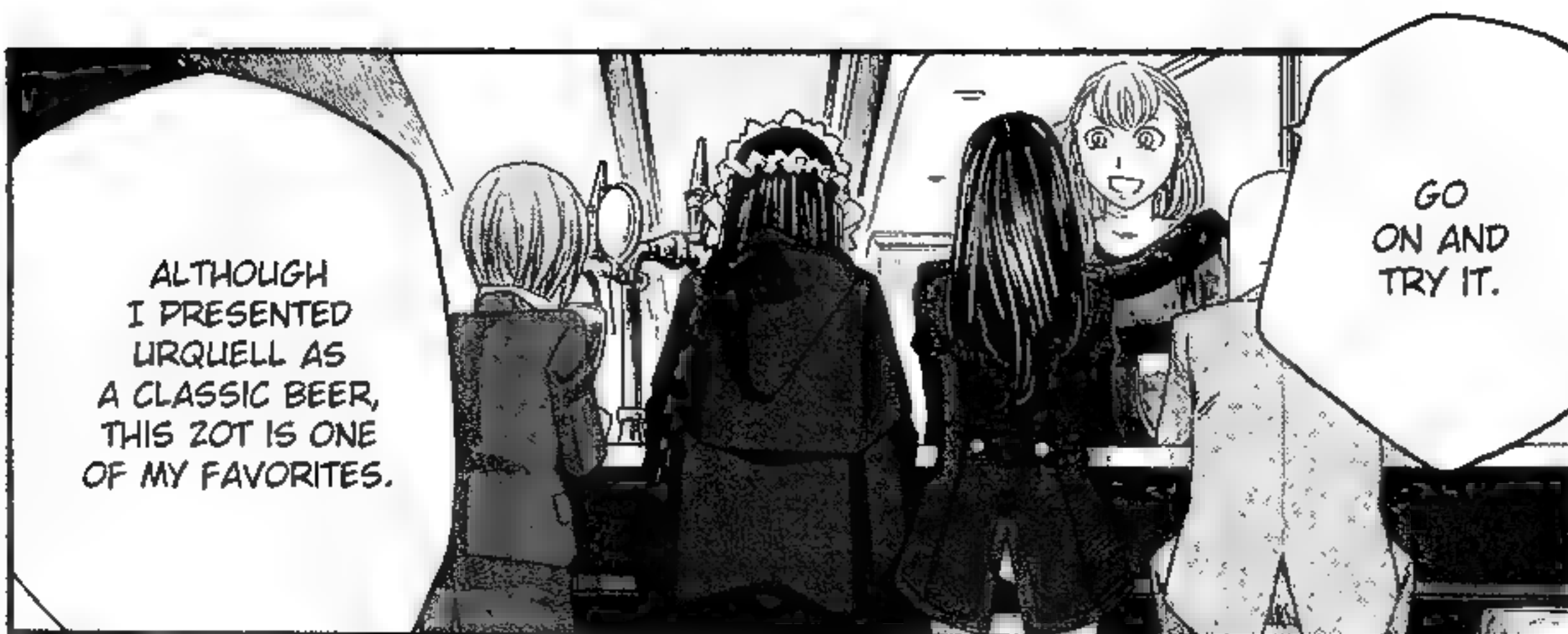
BUT THIS IS
A DRAFT FROM
PROFESSOR
ITSUKI'S PRIVATE
COLLECTION THAT
YOU DON'T GET
TO DRINK UNLESS
YOU GO TO THEIR
BREWERY.

IT'S A PRETTY
TASTY BEER
EVEN WHEN
DRUNK FROM
A BOTTLE,

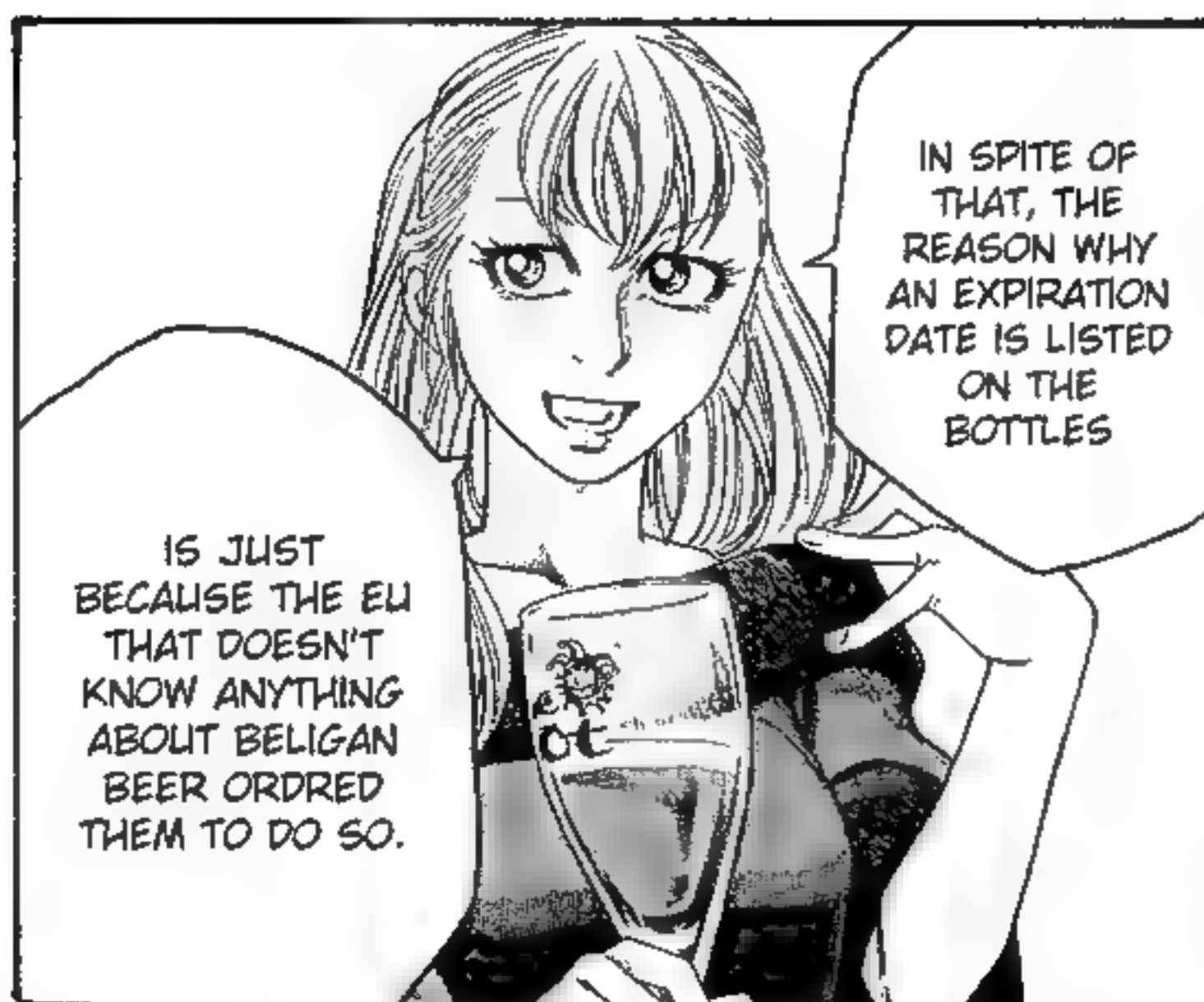
I ACTUALLY
DIDN'T WANT
TO TAKE IT
OUT, THOUGH.

Zot

When the king visited the town of Bruges, the townspeople dressed up as fools and greeted the king with a celebration. Later, when they asked the king for permission to build a mental hospital in the town, the king told them that the town was already filled with fools. That's where the name of this beer comes from.



Come to think of it, volume 7 is selling well if I do say so myself, but there was a huge mistake on the preview page for the next volume in the regular edition. Although it said "Associate Professor Mikami's Counterattack," it should have been "Associate Professor Tachibana's Counterattack." Unusually, it wasn't on purpose. I'm sorry.

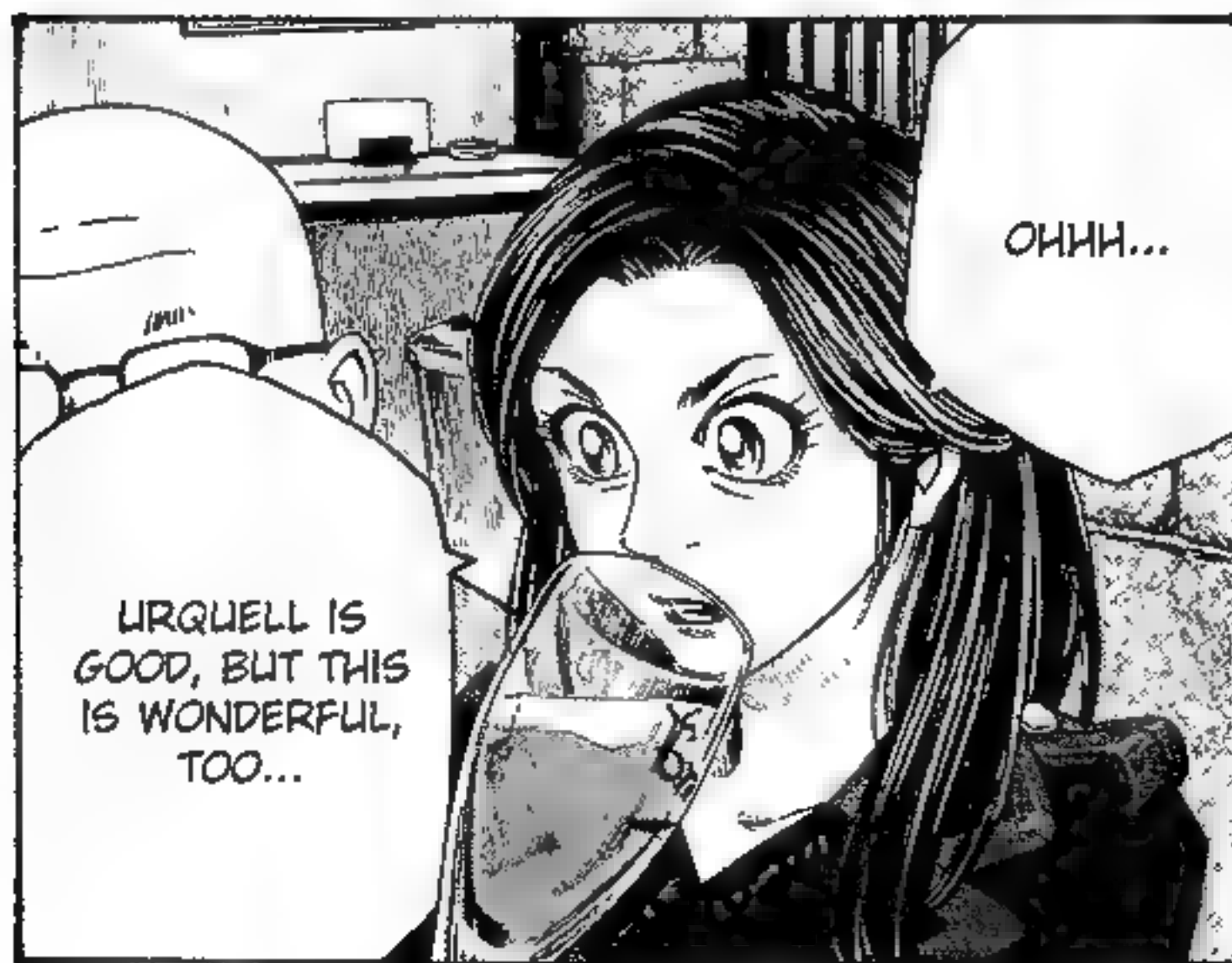


IS JUST BECAUSE THE EU THAT DOESN'T KNOW ANYTHING ABOUT BELIGAN BEER ORDRED THEM TO DO SO.

IN SPITE OF THAT, THE REASON WHY AN EXPIRATION DATE IS LISTED ON THE BOTTLES



BY THE WAY, BEGLIAN BEER SPECIALIZES IN BOTTLE AGING, BUT THEY ACTUALLY DON'T HAVE EXPIRATION DATES.

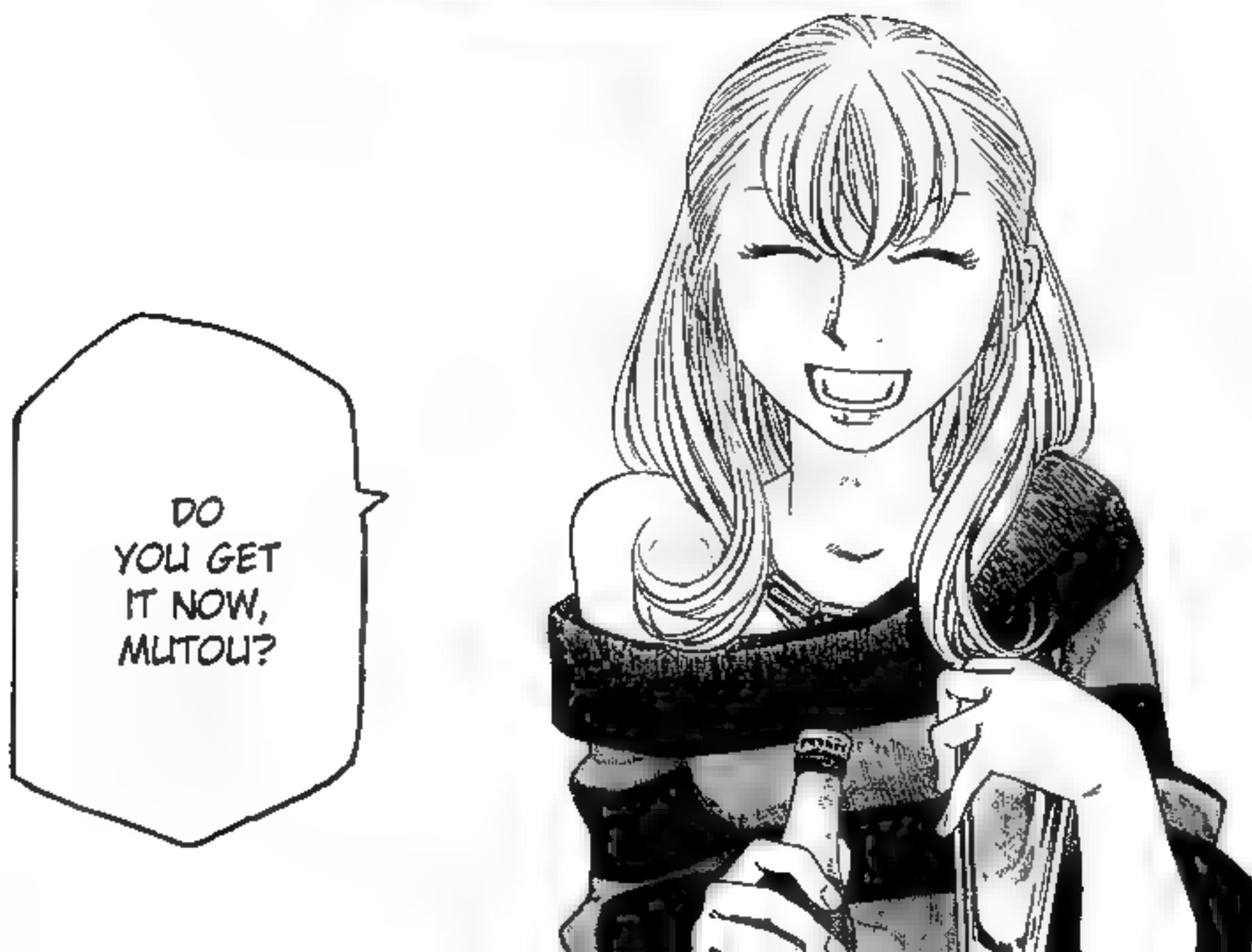


URQUELL IS GOOD, BUT THIS IS WONDERFUL, TOO...

OHHH...

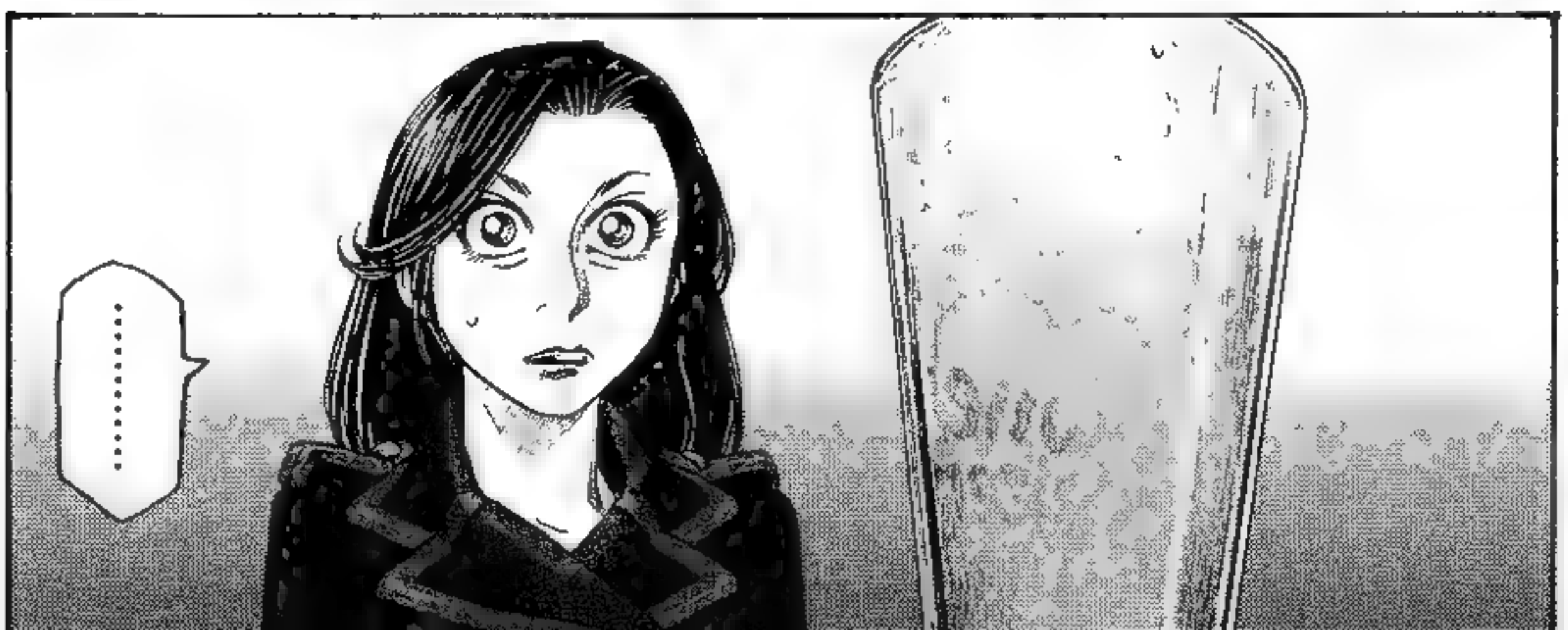
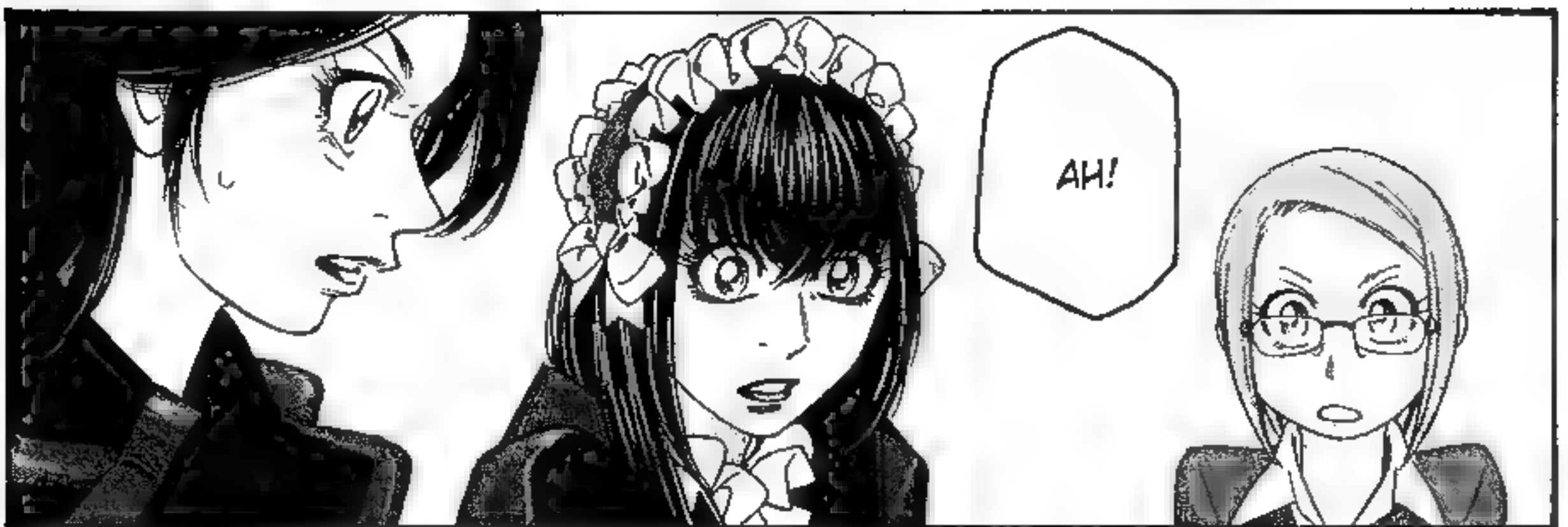
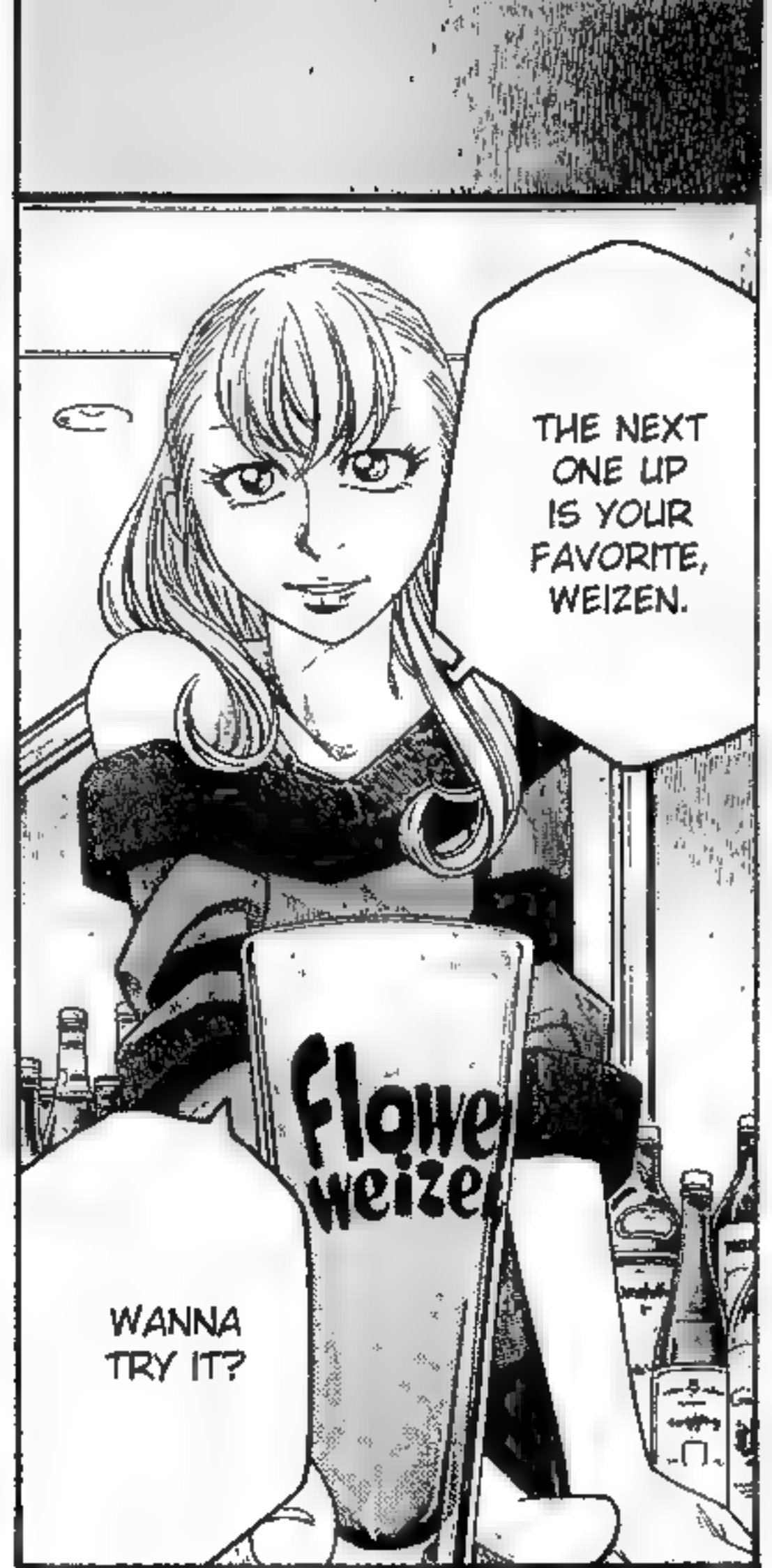
ENJOYING HOW THE FLAVOR CHANGES SIMILAR TO WINE AS MONTHS AND YEARS PASS BY IS WHAT BELGIAN BEER IS ALL ABOUT.

Changing flavor
It feels like the taste gets stronger. But well, the dregs accumulate, so some people say it gets more bitter, too.

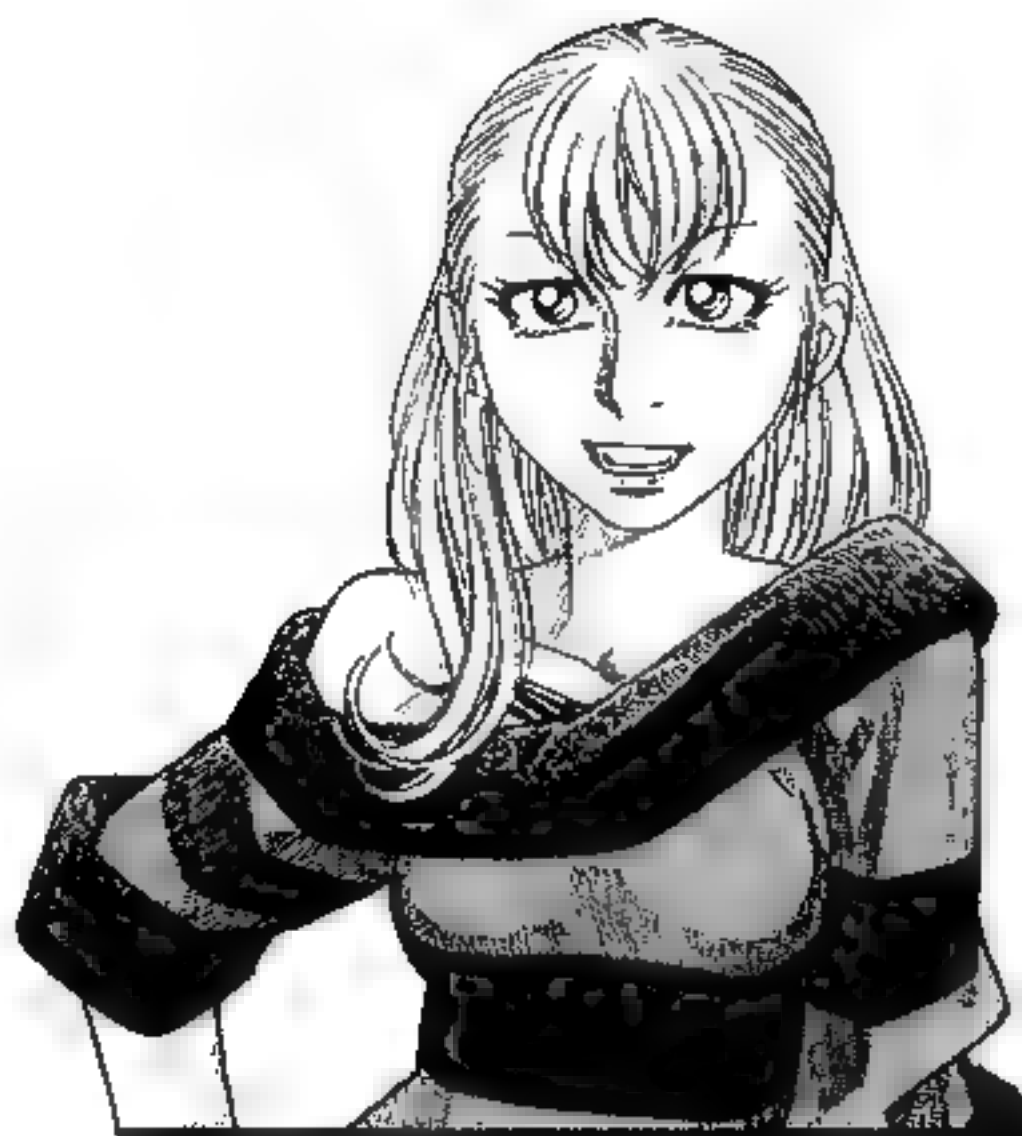


DO YOU GET IT NOW, MUTOU?

REALLY, BEER IS A LOT OF FUN!



WHAT
KIND OF
FACE IS
THAT IN
FRONT OF
A BEER?



YOU
JUST
DON'T
GET IT.



DO YOU THINK
WE WANT
SOMETHING
POINTLESS LIKE
THAT HANGING
OVER US?

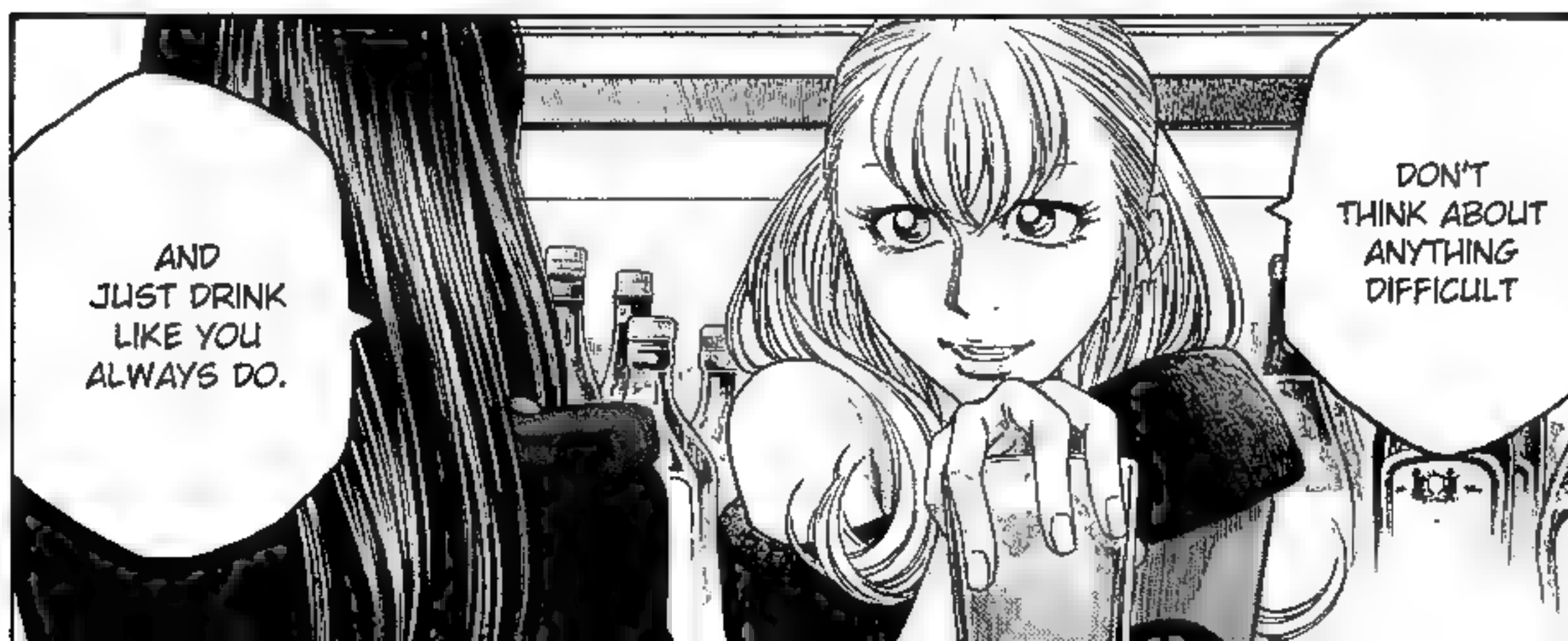
THAT WAY,
YOU CAN
HAPPILY
RECONCILE
WITH
KANOLI-SAN.



Clap

JUST TRY
KANOLI-SAN'S
WEIZEN

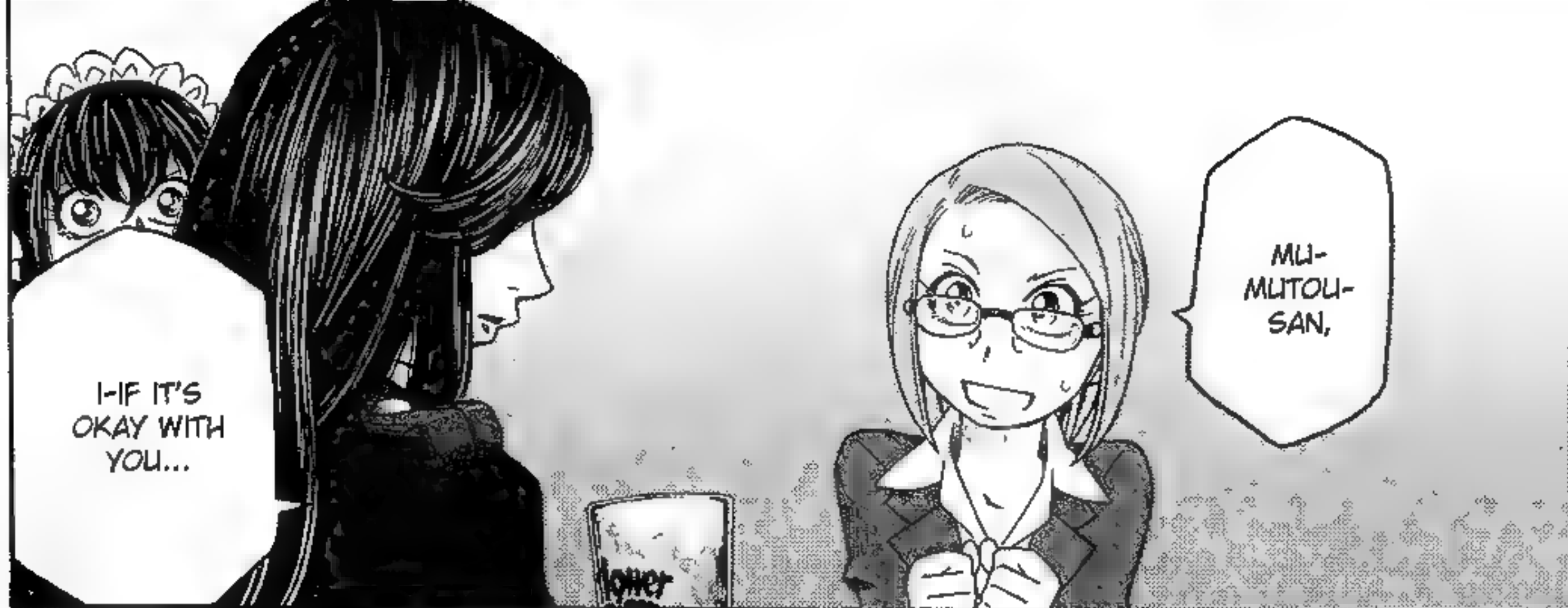
AND SAY, "I
HAD NO IDEA
A JAPANESE
CRAFT BEER
COULD BE THIS
GOOD..."



AND
JUST DRINK
LIKE YOU
ALWAYS DO.

DON'T
THINK ABOUT
ANYTHING
DIFFICULT







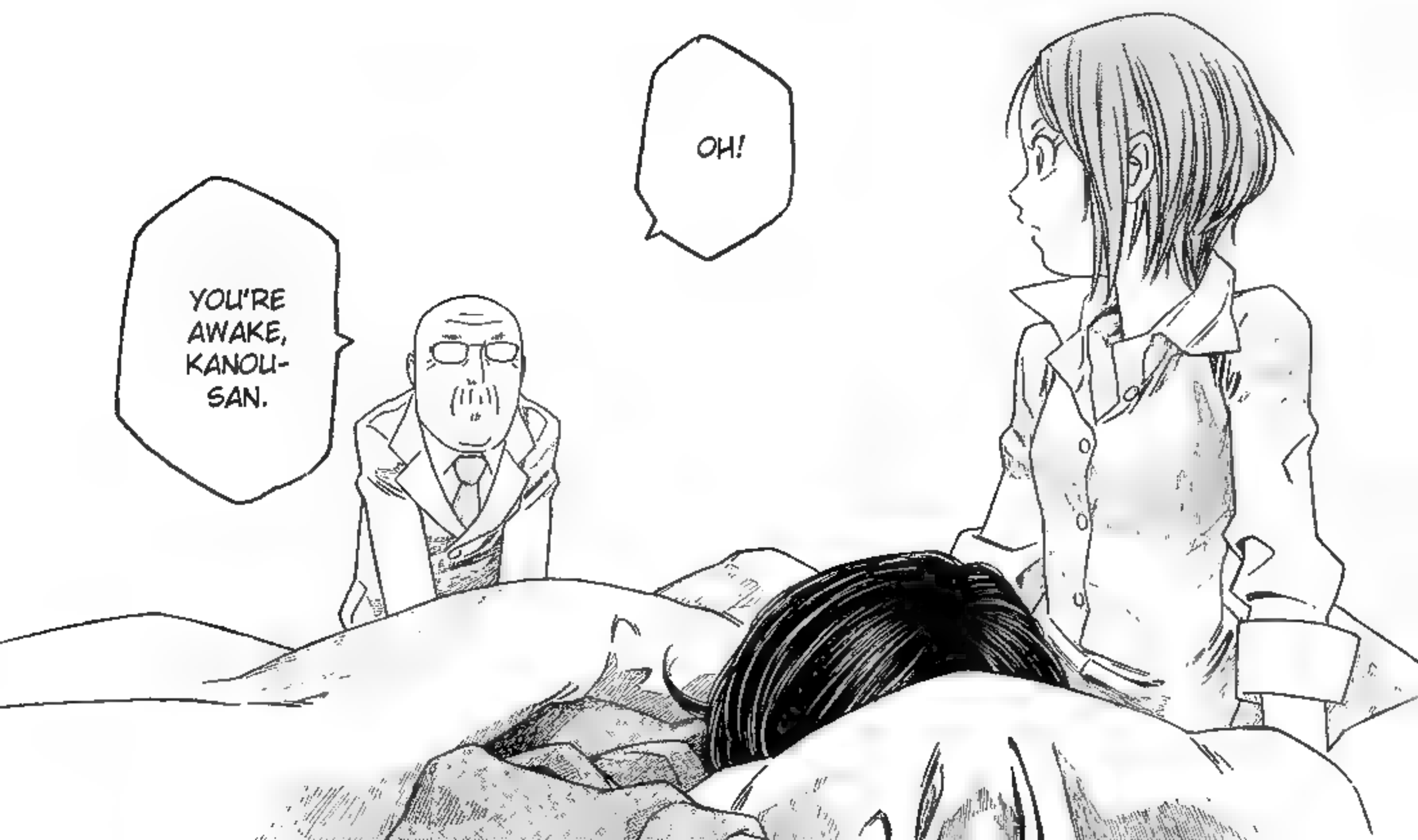
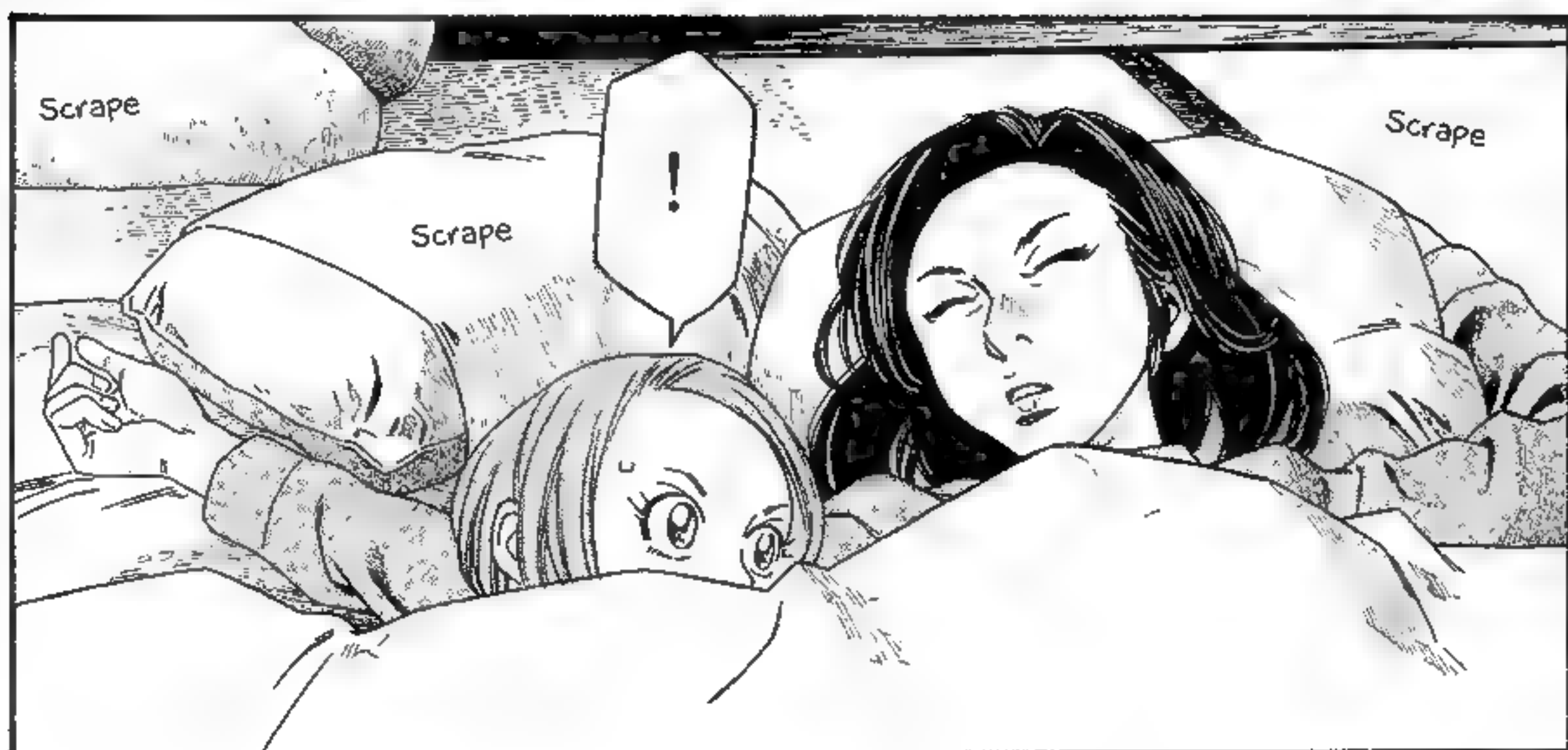
Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com



There's a suspicious sound.



CH. 92:
WHAT'S BEER? ITSUKI VERSION

COULD YOU
WAKE UP
MUTOU-KUN,
TOO?

LET'S HAVE
BREAKFAST
WHILE WE
TALK ABOUT
BEER.





YOU DRANK
A LOT,
AFTER ALL.
ARE YOU
OKAY?

AHHH...
THANKS.



...GLAD I
COULD HELP.

AND YOU'RE THE
PERFECT SIZE FOR
A HUG PILLOW,
SO I SLEPT
LIKE A LOG.

WELL, MOST OF
THAT WAS BEER,
SO I'M FEELING
BETTER THAN I
USUALLY DO,

I'm feeling
better than
I usually
do.
Since the
start of the
beer arc, she
hasn't had
as many
hangovers
-Editor

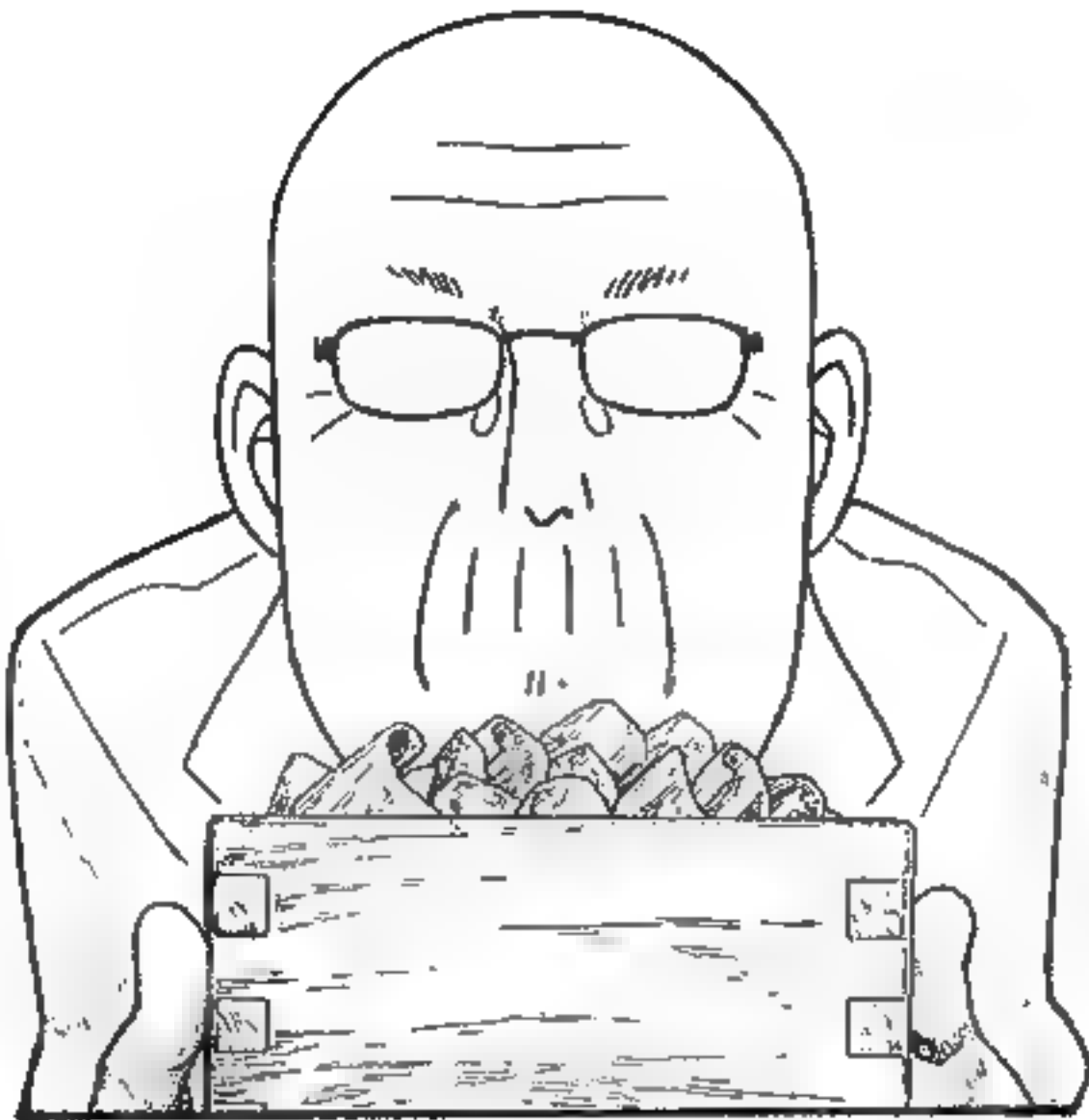


ALL WE HAVE IS
CHILLED TOFU AND
NATTO, BUT WITH
THIS KATSUOBUSHI,
IT'LL INSTANTLY BE
A FIRST-CLASS
BREAKFAST.

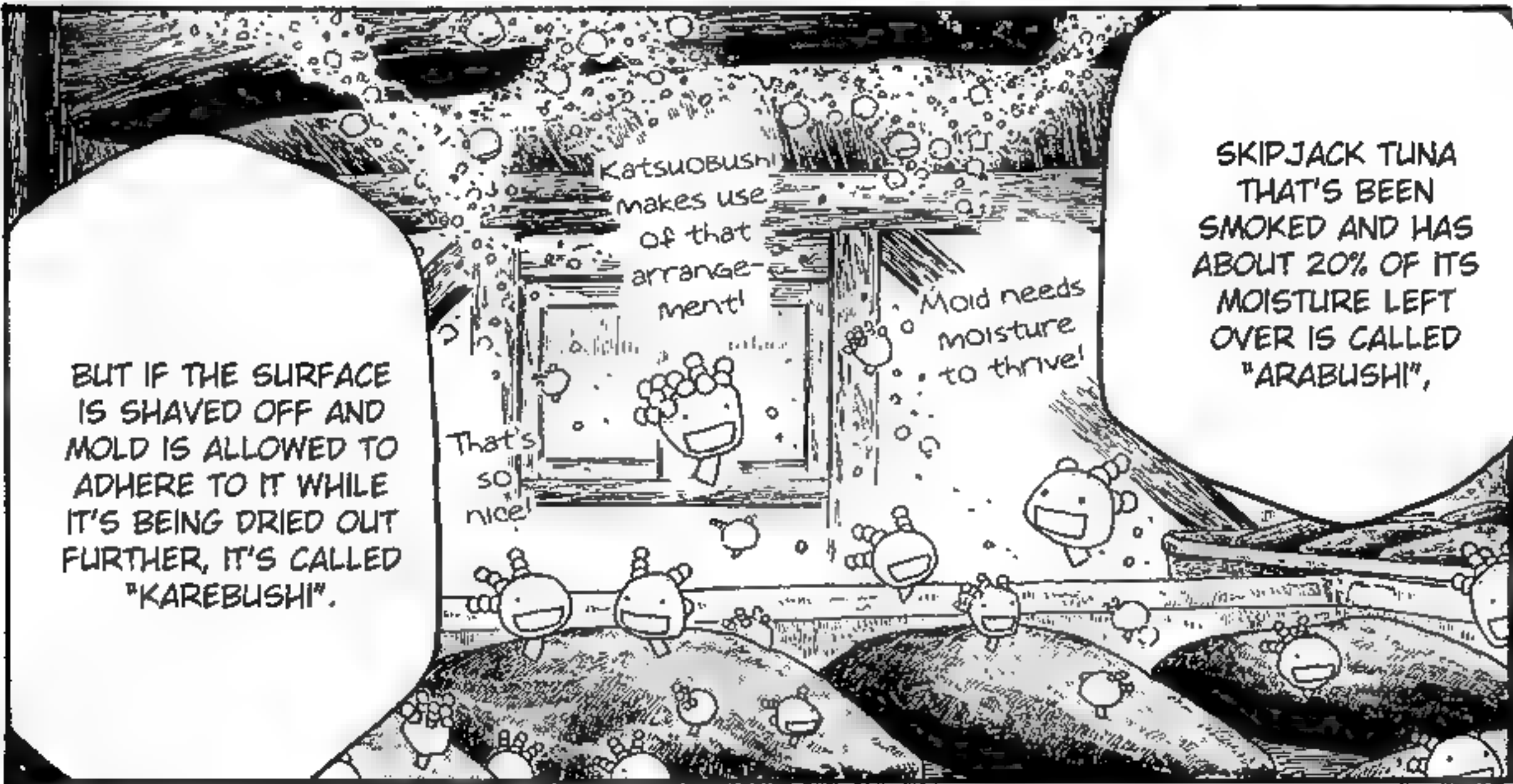
THIS IS
HONKAREBUSHI
FROM
YAMAGAWA.

BUT STILL,
THAT
KATSUOBUSHI
SMELLS SO
NICE...

BUT IT'S ANOTHER GREAT FOOD THAT SUPPORTS JAPANESE CUISINE FROM ITS FOUNDATION, AND IT'S PART OF A UNIQUE CULTURE JAPAN CAN BOAST TO THE WORLD.



KATSUOBUSHI IS CALLED THE HARDEST FERMENTED FOOD IN THE WORLD,



BUT IF THE SURFACE IS SHAVED OFF AND MOLD IS ALLOWED TO ADHERE TO IT WHILE IT'S BEING DRIED OUT FURTHER, IT'S CALLED "KAREBUSHI".

SKIPJACK TUNA THAT'S BEEN SMOKED AND HAS ABOUT 20% OF ITS MOISTURE LEFT OVER IS CALLED "ARABUSHI",



E. herbariorum
We in the Eurotium genus are basically relatives of the Aspergillus genus.

Now that you mention it.

ALTHOUGH IT'S FERMENTED FROM AN ANIMAL, NO OIL IS PRODUCED WHEN USED IN A BROTH, SO WHEN YOU REALLY THINK ABOUT IT, IT'S SURPRISING THAT THE MICROBES CAN FERMENT IT.

| Names for katsuobushi | |
|-----------------------|--|
| Arabushi | Smoked skipjack tuna. |
| Hadakabushi | When making karebushi, this is arabushi that's had its surface shaved off. |
| Karebushi | This is hadakabushi with mold added to it. It's also called shiagebushi. |

| Names for the parts of the skipjack tuna used | |
|---|--|
| Obushi | Katsuobushi using the fish's back. |
| Mebushi | Katsuobushi using the fish's stomach. |
| Kamebushi | The whole part of small skipjack tuna is used. |

THE HIGHEST RANK FOR KATSUOBUSHI IS "HONKAREBUSHI" WHICH HAS GONE THROUGH THAT PROCESS OF ADDING MOLD TO IT FOUR OR MORE TIMES.



E. chevalieri

This is dry koji mold. It likes dry places and it's in the *Eurotium* genus.



E. rubrum
We live in the storehouse and attach to the skipjack tuna to make it into katsuobushi.



BUT INOSINIC ACID AND GLUTAMIC ACID FROM KELP ALLOWED WESTERNERS TO KNOW ABOUT THE FIFTH TASTE, "SAVORY".

THE MICROBES CONVERT THE SKIPJACK TUNA'S FAT INTO INOSINIC ACID,

Yaaaaaaay!



Hana Kanou
She's in charge of Kanou Farm's brewery. She should be older than Mutou.



LET'S EAT, KANOI-SAN.

DIG IN!

LET'S

IN
HER
RDS,

That stuff is good with miso.

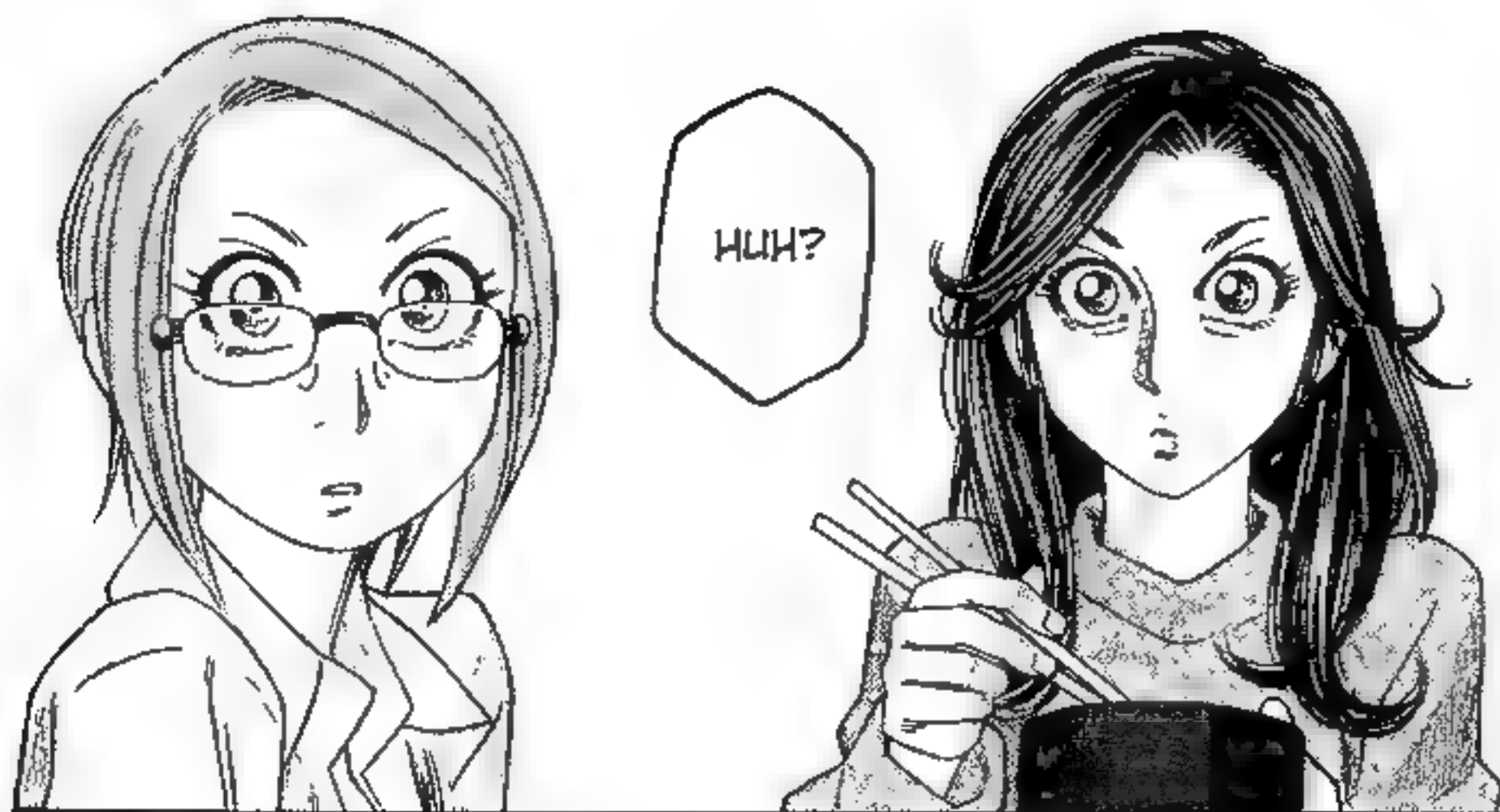
ACTUALLY,

I USED A STORE-BOUGHT KATSUOBUSHI PACK FOR THE MISO SOUP BROTH.



DO YOU MIND IF I COVER THIS KATSUOBUSHI WITH SOY SAUCE?

THIS MISO SOUP REALLY HAS A DIFFERENT TASTE TO IT WHEN THERE'S HONKAREBUSHI IN IT.



HUH?

THE DIFFERENT TYPES ARE LABELED, SO YOU CAN KNOW WHICH ONE YOU'RE BUYING.

Katsuobushi kezuribushi (Katsuo, karebushi)

Katsuobushi shaved from (hon) karebushi
Used to add a delicate flavor to clear broth.

Katsuo kezuribushi (Katsuo, fushi)

Arabushi shavings that don't have mold.
It has a strong flavor and is used in broth.

Kezuribushi

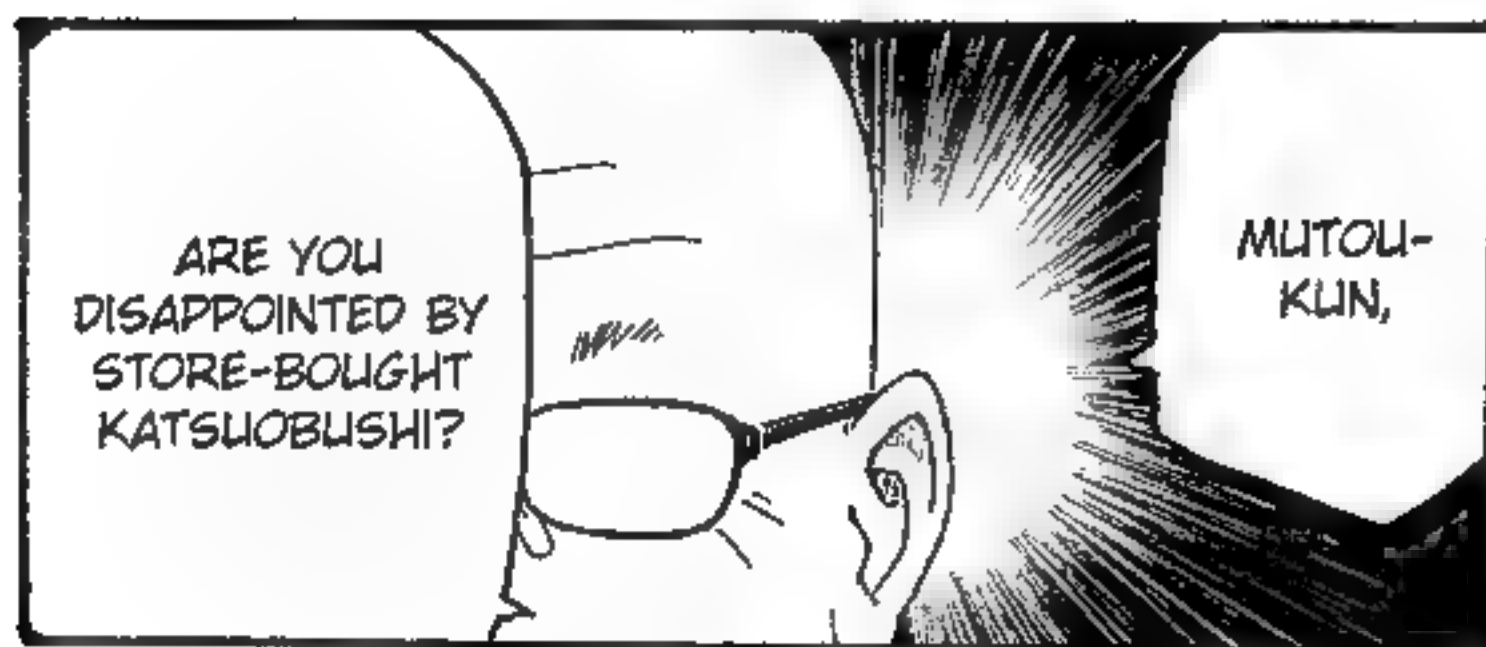
Any shaved fish other than skipjack tuna.

MOST COMMERCIAL KATSUOBUSHI CALLED "HANAKATSUO" CONSISTS OF THE ARABUSHI SHAVINGS MADE DURING THE PRODUCTION OF HONKAREBUSHI.





Aoi Muto
The series has been serialized for more than four years, but a little less than 5 x months have passed in the story.



ARE YOU DISAPPOINTED BY STORE-BOUGHT KATSUOBUSHI?

MUTO-KUN,



OHHH, SO THIS IS THE STORE-BOUGHT STUFF.

IT DOESN'T REALLY MATTER SINCE THE MISO'S GOOD, THOUGH.



HUH?

WELL... SINCE WE HAVE HONKAREBUSHI HERE AND ALL...



Keizou
Itsuki

He always
seems to
look the
same, but his
necktie is
sometimes
different.

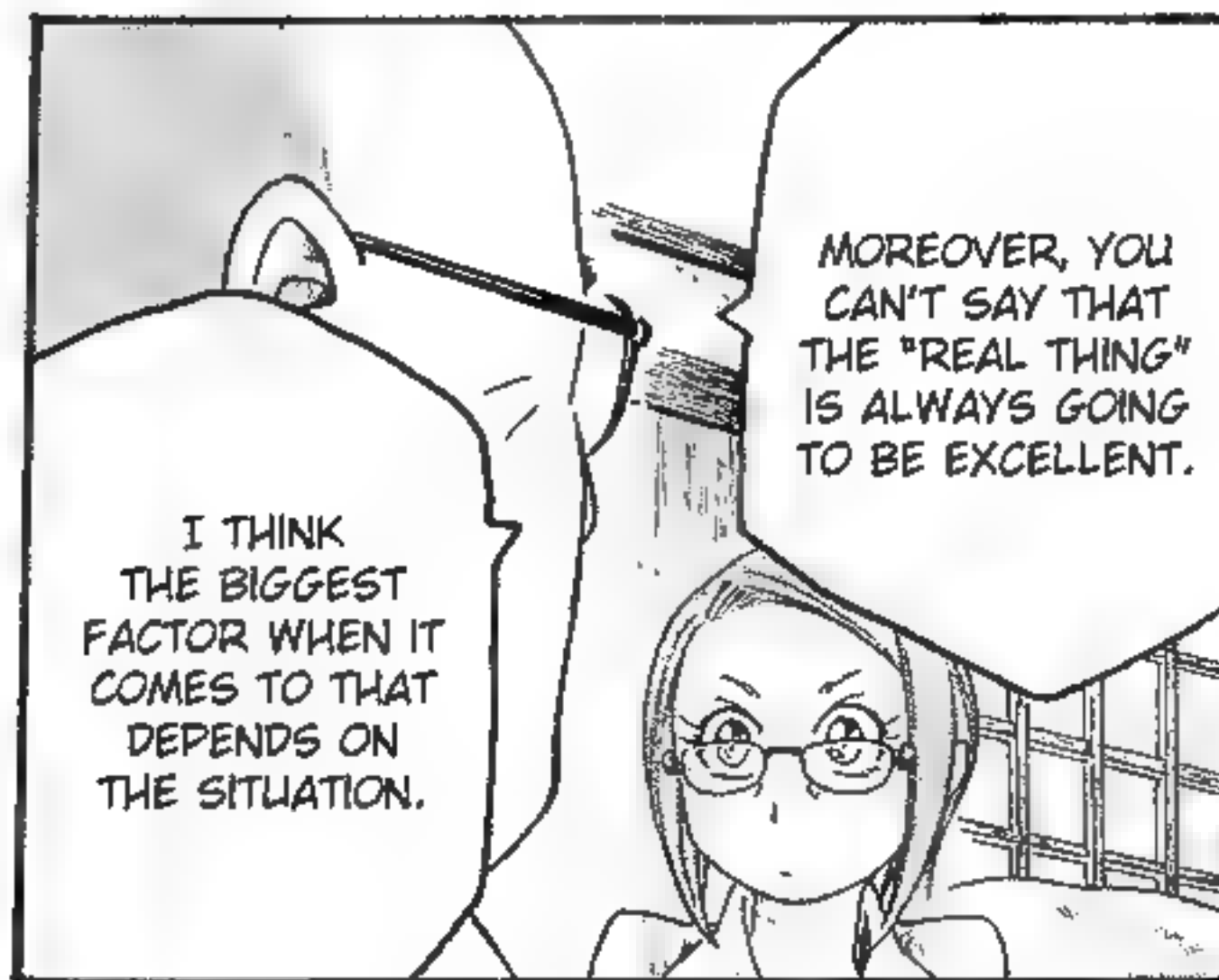


BUT I THINK IT'S
IMPORTANT THAT
YOU CAN CHOOSE
BETWEEN THEM.

I THINK THERE
ARE A LOT OF
PEOPLE WHO
LIKE TO SAY THAT
HONKAREBUSHI IS
THE REAL THING
AND ARABUSHI
IS CRUDE,



WHAT
DO YOU
MEAN?



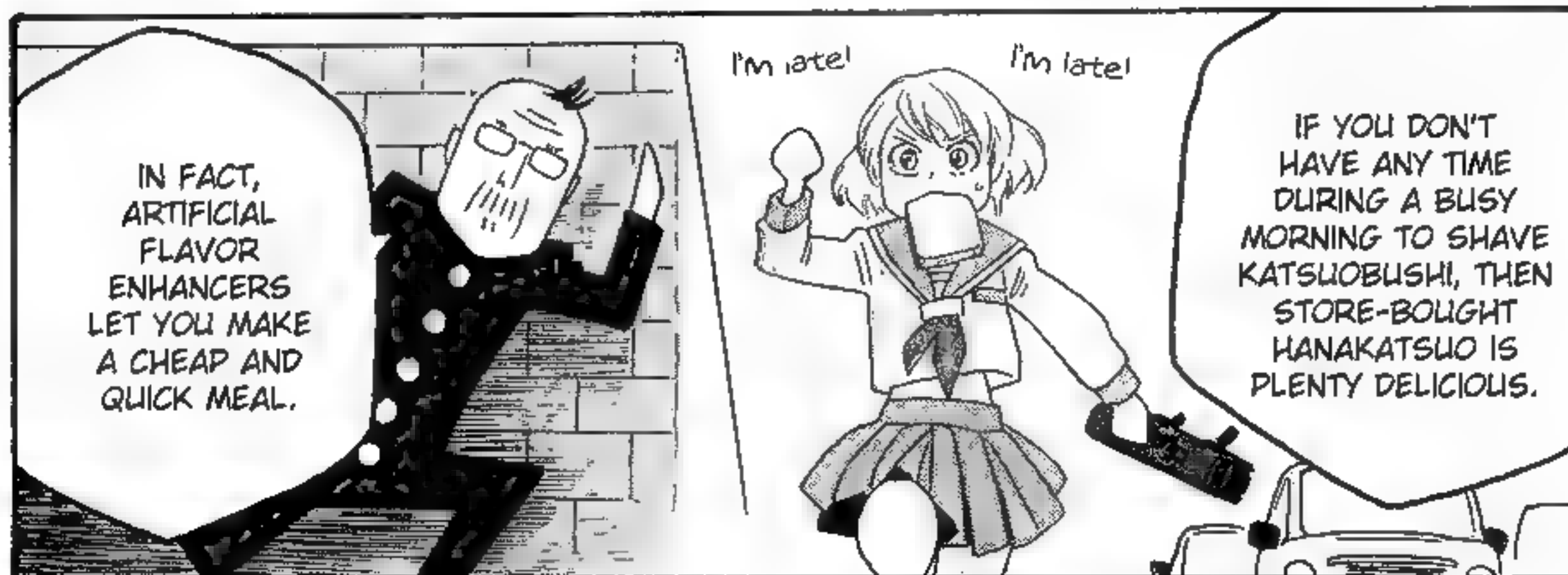
I THINK
THE BIGGEST
FACTOR WHEN IT
COMES TO THAT
DEPENDS ON
THE SITUATION.

MOREOVER, YOU
CAN'T SAY THAT
THE "REAL THING"
IS ALWAYS GOING
TO BE EXCELLENT.



Schoolgirl

If taken as
an analogy
from the
limited
edition of
volume 7,
I think this
is Oikawa.



IN FACT,
ARTIFICIAL
FLAVOR
ENHANCERS
LET YOU MAKE
A CHEAP AND
QUICK MEAL.

I'm late!

I'm late!

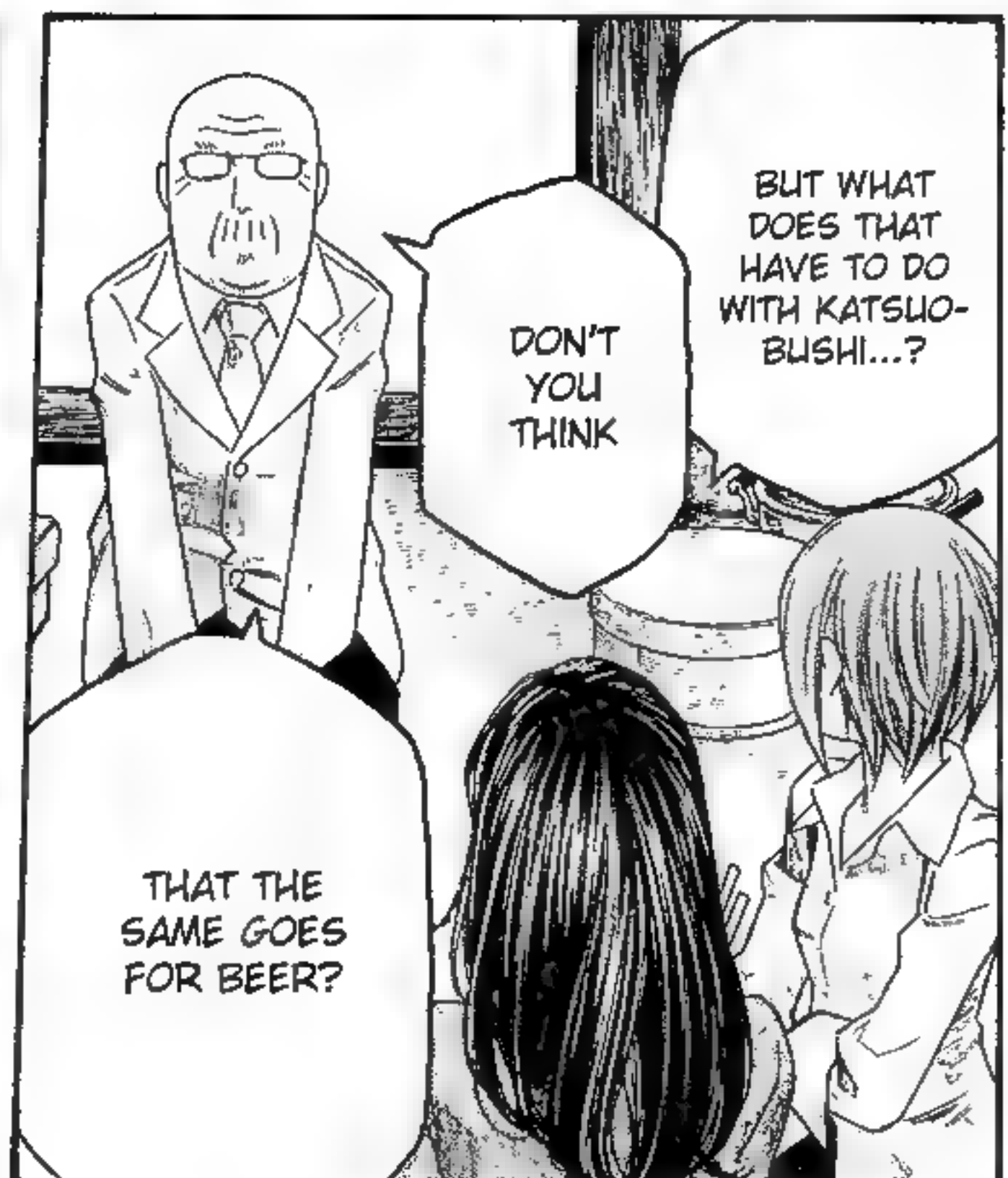
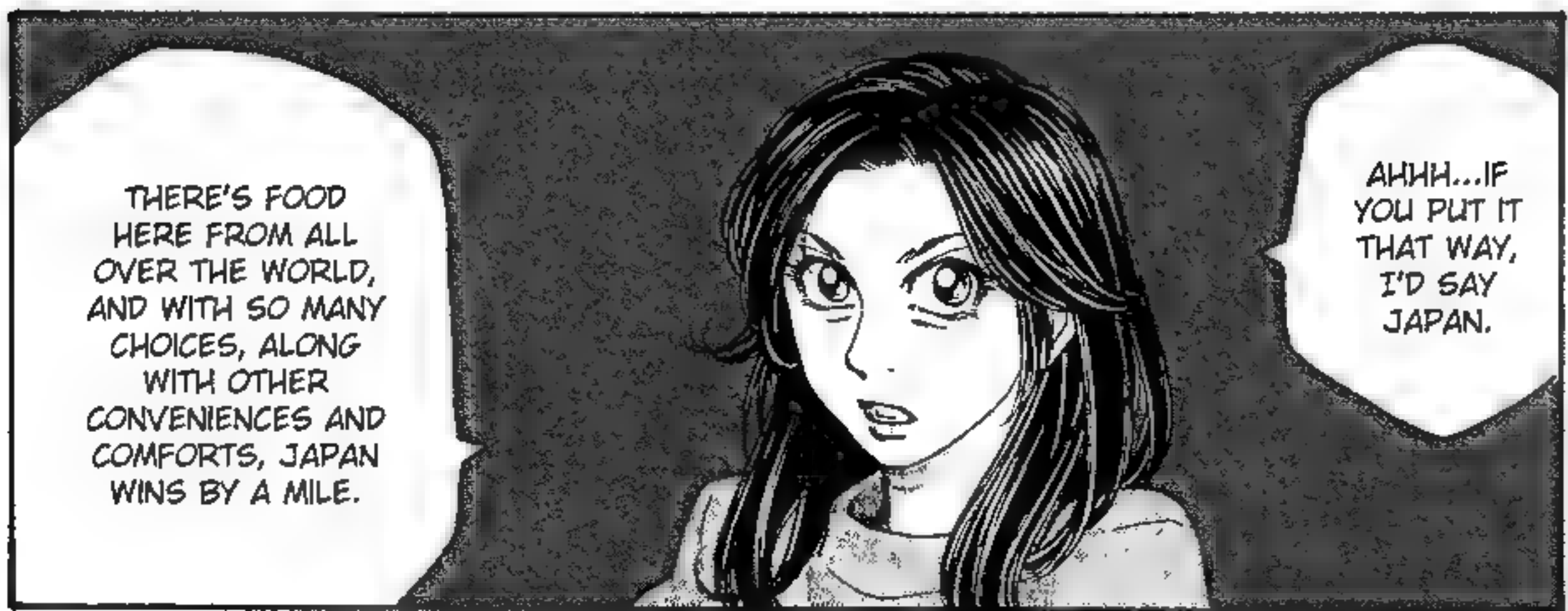
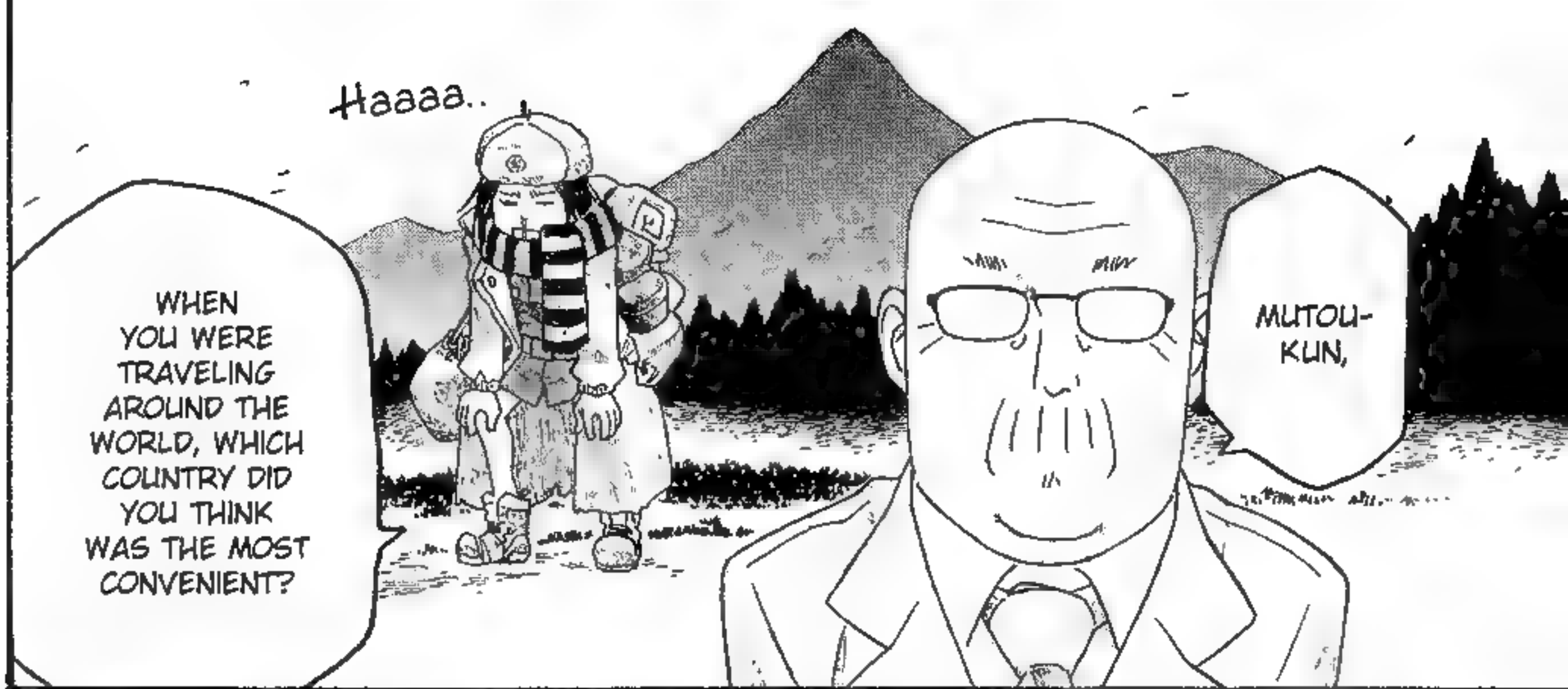
IF YOU DON'T
HAVE ANY TIME
DURING A BUSY
MORNING TO SHAVE
KATSUOBUSHI, THEN
STORE-BOUGHT
HANAKATSUO IS
PLENTY DELICIOUS.

THAT WE HAVE
A RANGE OF
OPTIONS TO
CHOOSE
FROM?

choice

DON'T YOU
THINK IT'S
LUXURIOUS







YOU CAN EVEN
CHOOSE FROM
A VARIETY OF
BEER IN A
SINGLE STORE.

JAPAN'S
FOUR MAJOR
BREWERS
ARE CONSTANTLY
PUTTING OUT NEW
HIGH QUALITY
BEERS, AND
THERE'S A LARGE
VARIETY OF THEM.

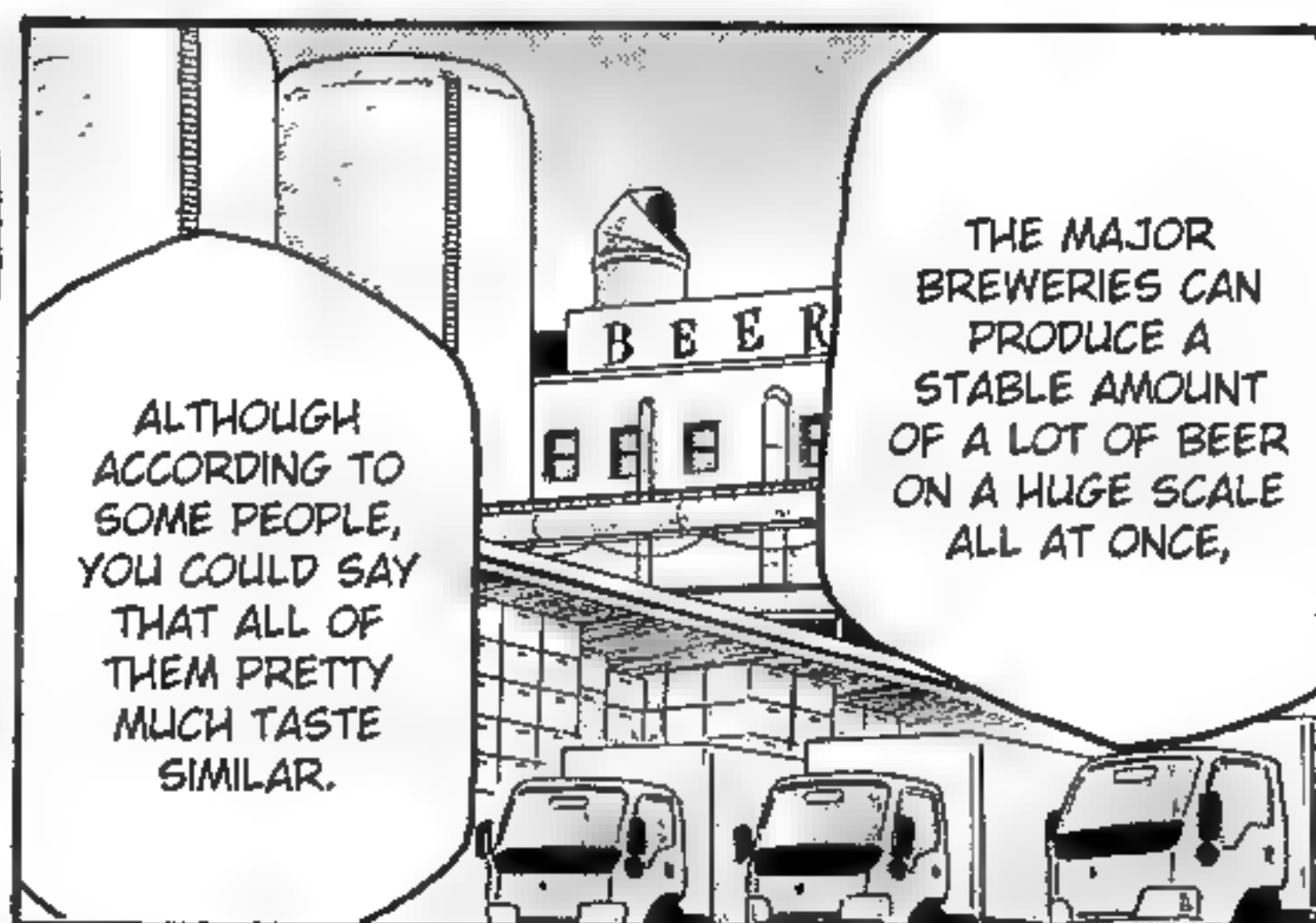


WHEN
YOU'RE IN
JAPAN, YOU
CAN ENJOY
VARIOUS
CHOICES,

AND THAT'S
WHAT MAKES
THIS COUNTRY
SO APPEALING.



BUT EVEN
SO, FROM THE
PERSPECTIVE OF
CRAFT BREWERIES,
THAT STRONGHOLD
IS HARD TO THROW
OFF BALANCE, AND
THEY MAY EVEN
BE JEALOUS OF
THE MAJOR
BREWERS,

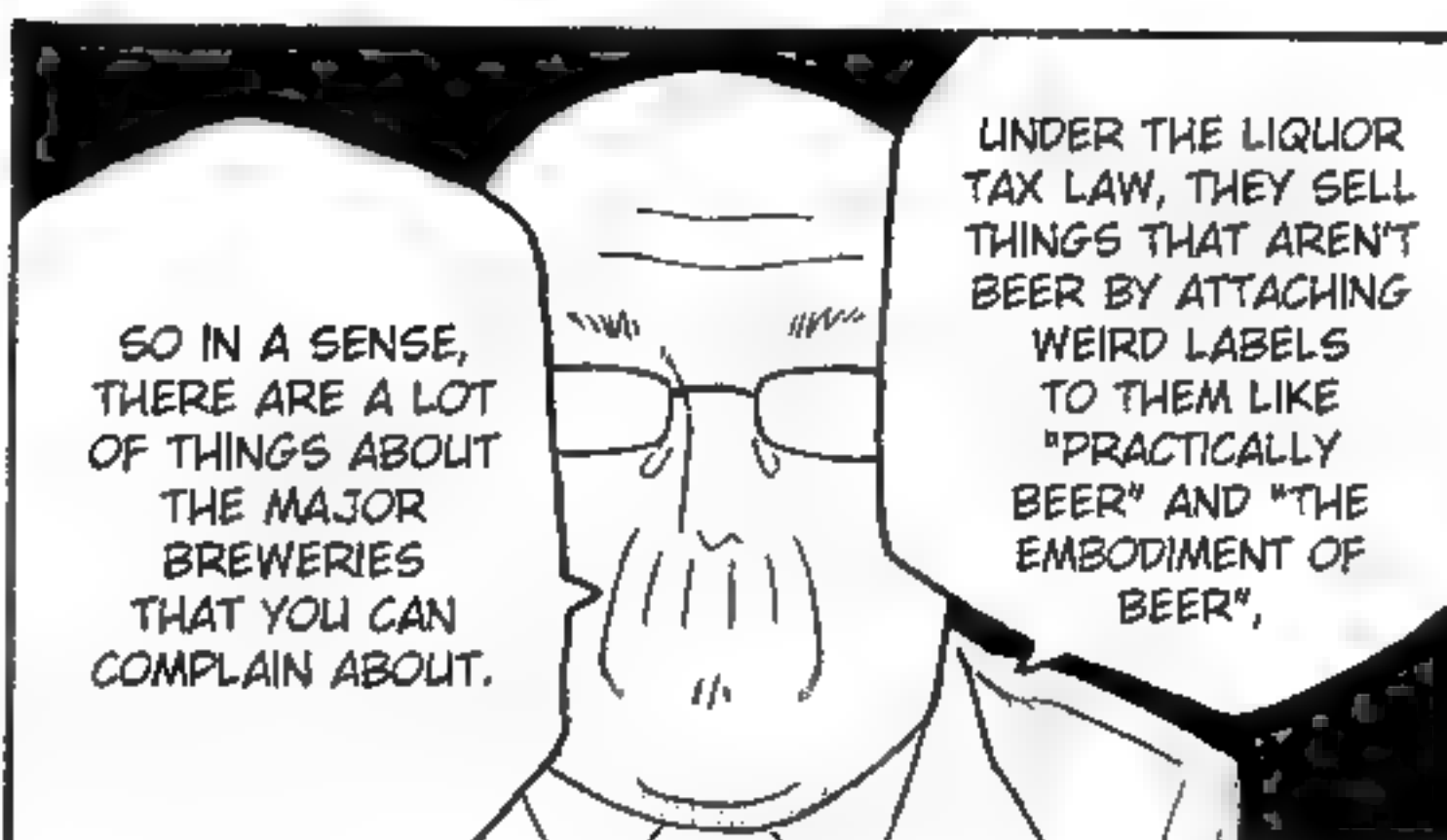


ALTHOUGH
ACCORDING TO
SOME PEOPLE,
YOU COULD SAY
THAT ALL OF
THEM PRETTY
MUCH TASTE
SIMILAR.

THE MAJOR
BREWERS CAN
PRODUCE A
STABLE AMOUNT
OF A LOT OF BEER
ON A HUGE SCALE
ALL AT ONCE,

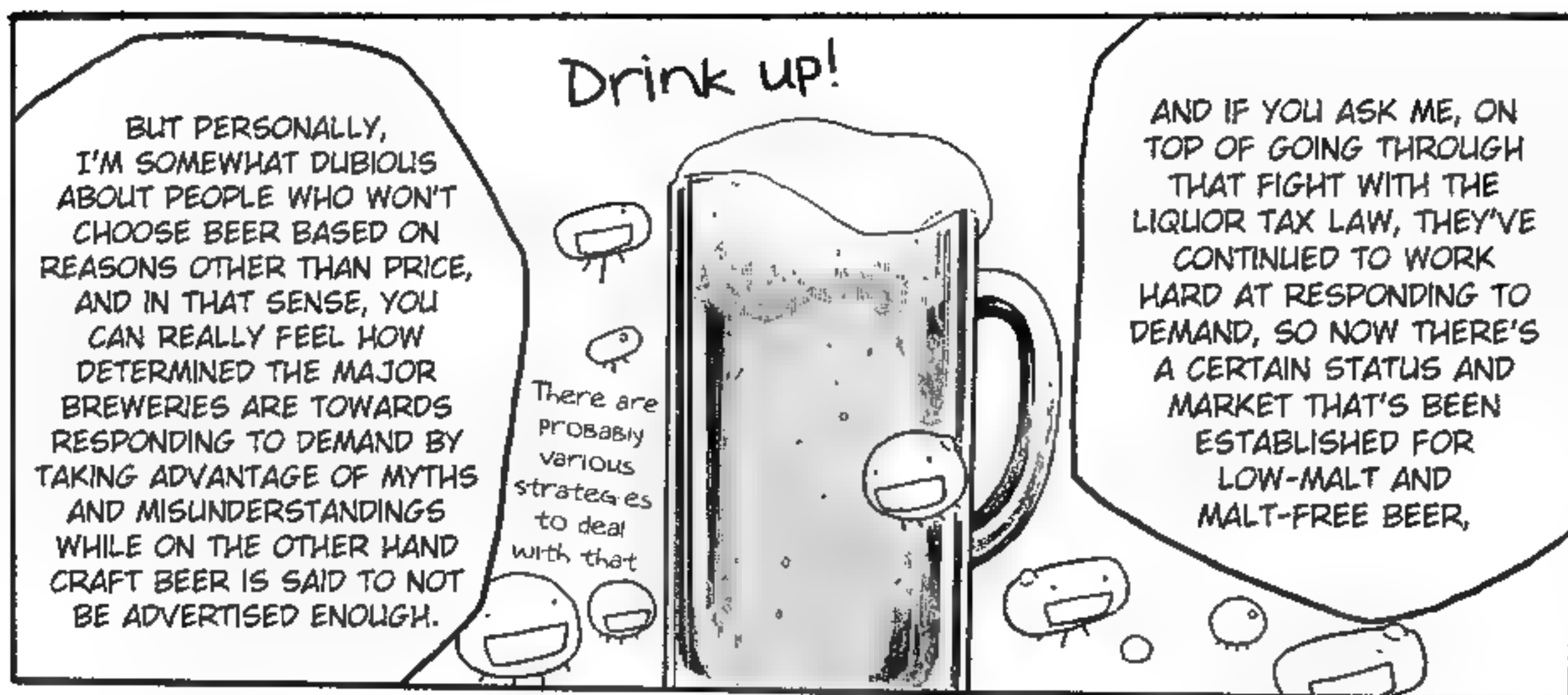
The major
breweries
will continue
to prosper
in a fair
industry.

BUT ON THE
OTHER HAND, THE
MAJOR BREWERIES
WORK HARD WHILE
BATTLING AGAINST
A HUGE AMOUNT
OF CRITICISM
EVERY DAY.



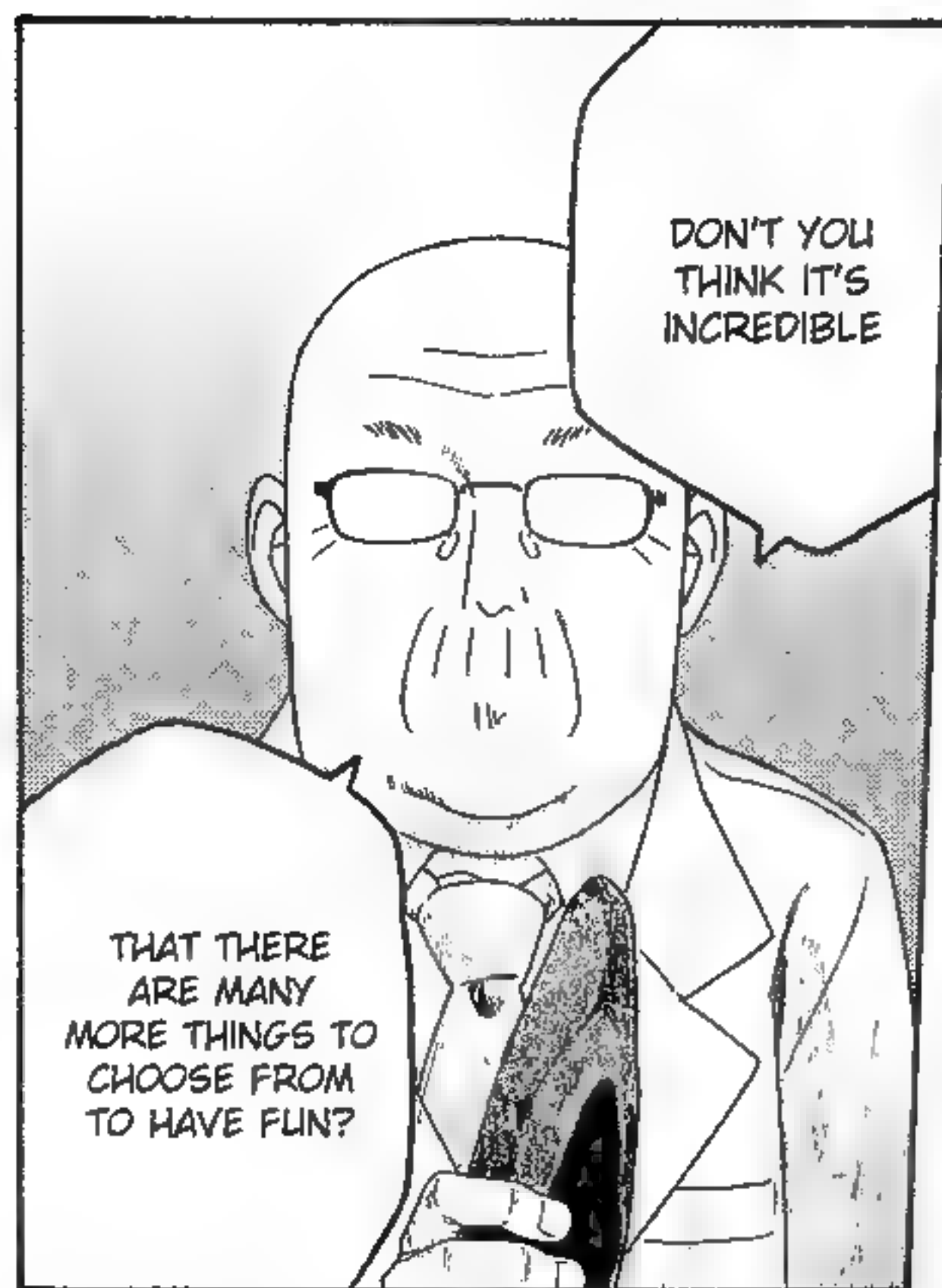
SO IN A SENSE,
THERE ARE A LOT
OF THINGS ABOUT
THE MAJOR
BREWERS
THAT YOU CAN
COMPLAIN ABOUT.

UNDER THE LIQUOR
TAX LAW, THEY SELL
THINGS THAT AREN'T
BEER BY ATTACHING
WEIRD LABELS
TO THEM LIKE
"PRACTICALLY
BEER" AND "THE
EMBODIMENT OF
BEER",

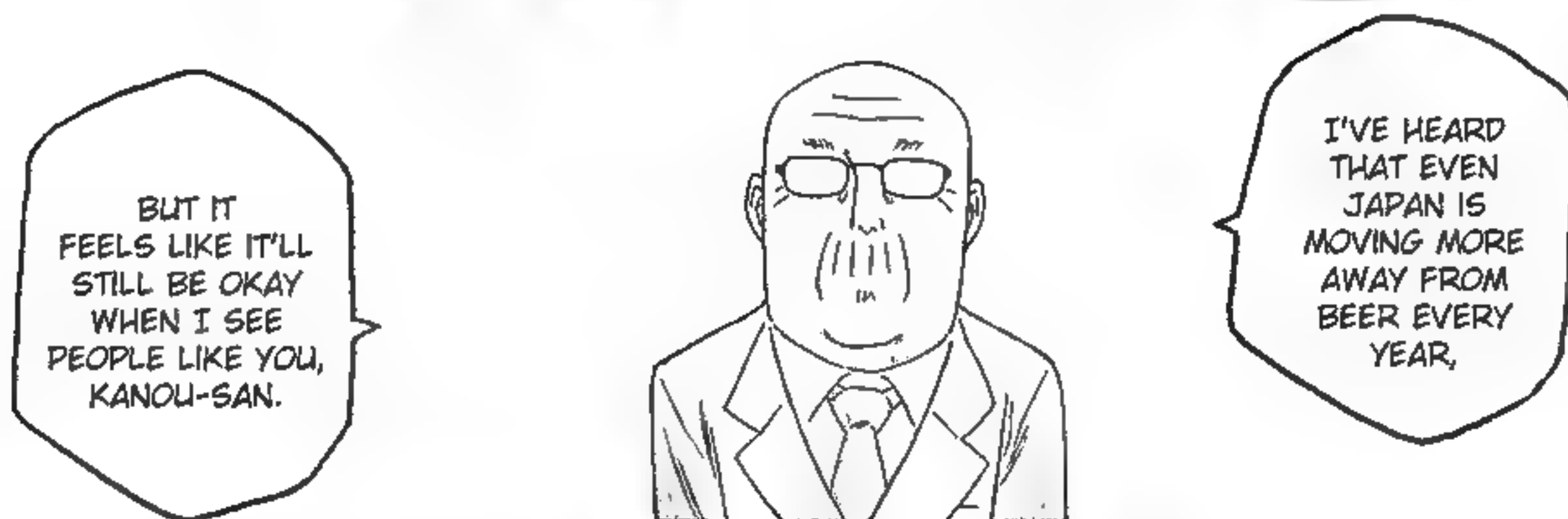
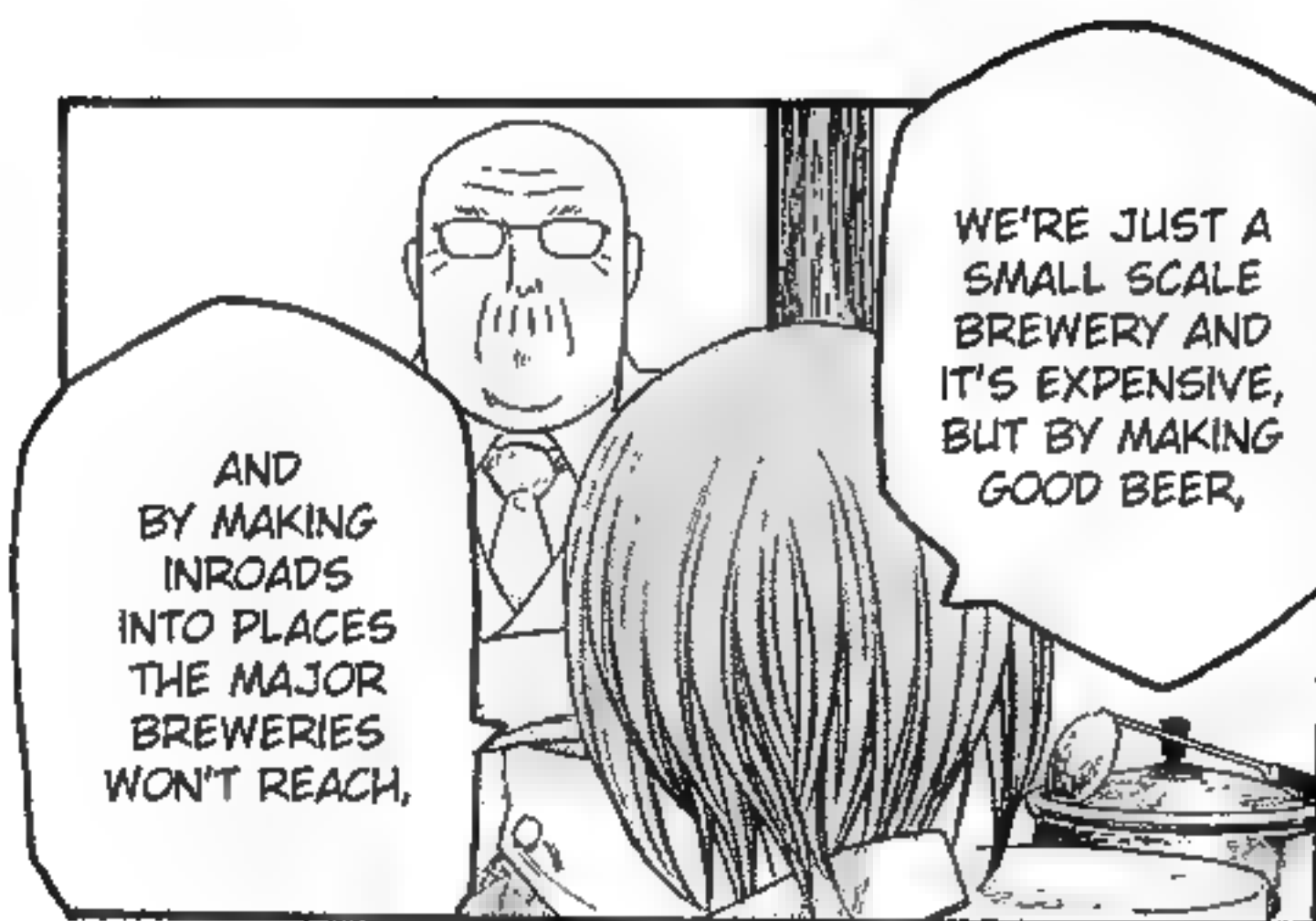


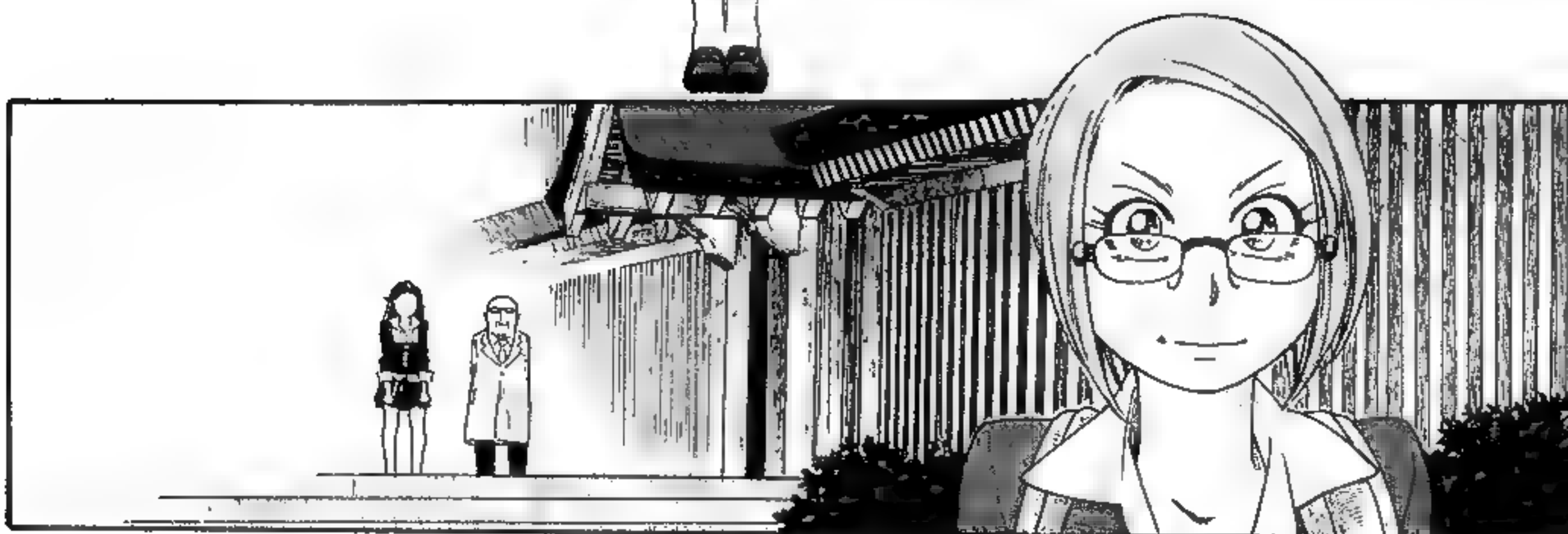
Beer defense 1

It's said that purines make you at risk for developing gout, but there's a questionable view that drinking beer makes you at risk for developing gout, too. However, there's a much higher percentage of purines in katsuobushi (as well as dried shiitake mushrooms and dried sardines) compared to beer, so by that logic, you'd end up saying that Japanese cuisine makes you really at risk for developing gout.



Beer defense 2 There are a lot of people who are obese or diabetic who believe that as long as low-malt or malt free beer stipulates that it has "zero sugar" or is "low-calorie" that they can drink a lot of it as a substitute for beer, but instead of the main problem being from the calories or the sugar (side dishes are the main issue), it has to do with the alcohol content so for people who have been diagnosed by a doctor, there's no real difference between the amount of beer, low-malt beer or malt-free beer they should be wary of.







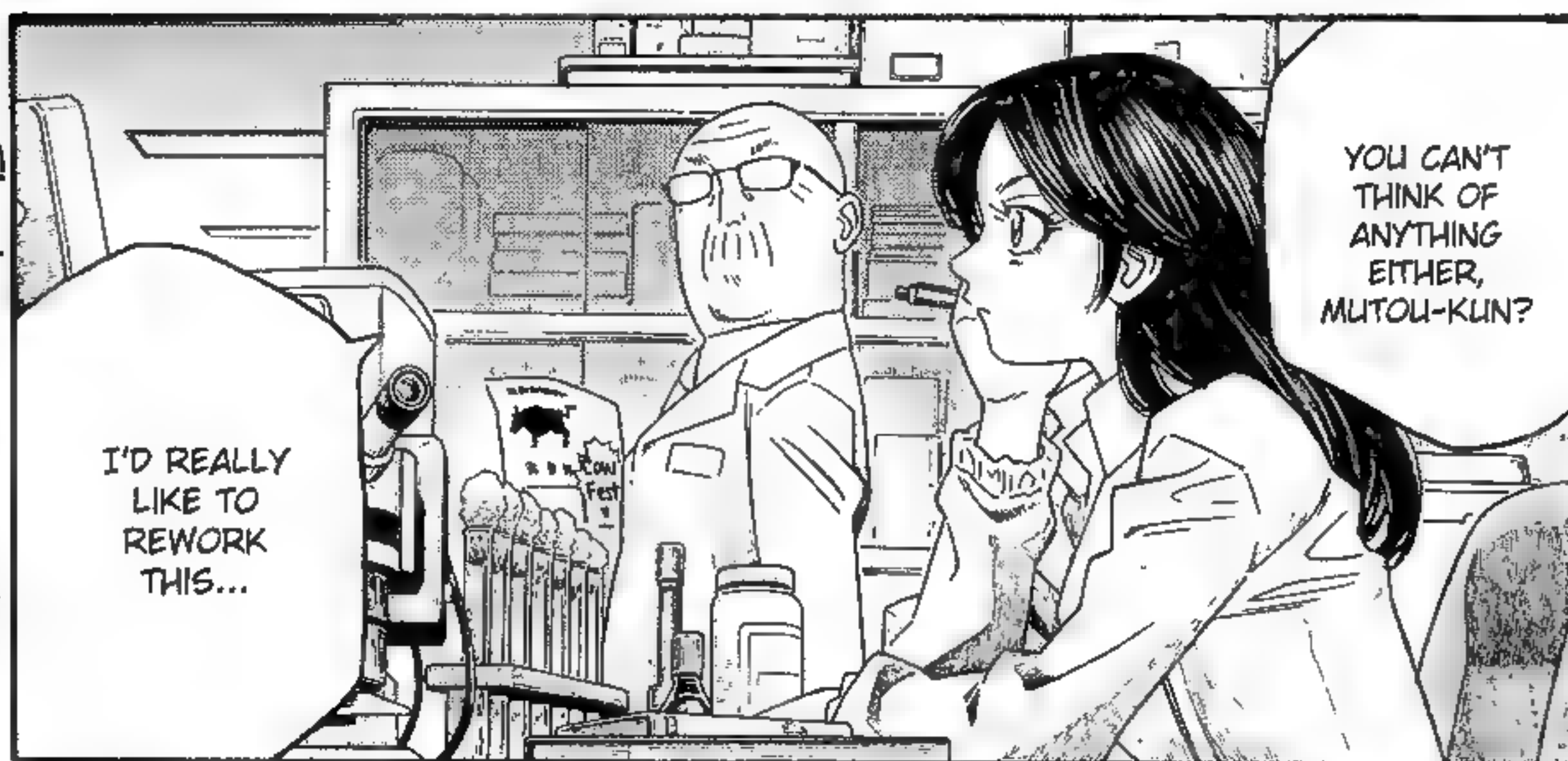
Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com



First appearance of 2009.

Tadayasu Souemon Sawaki
He's the main character of the manga "Moyashimon". He solves problems every time with tasteful jokes and cleverness, but he's been in a slump for the past four years or so. He's currently at school, probably



In the fifth issue of 2009, we gave out "original illustration presents" to readers, but amazingly, there were still three left over! And so, we asked for more entries. There was no way to know what the winners received until it was sent. Did you get one? Ah, the story itself is fiction. Yeah.



Keizou Itsuki

He's a professor at a certain agricultural university.
Even if you say he's a "daddy chaser" character,
I have no idea what to say about that

Daddy chaser

This apparently has to do with
being attracted to older men.

CH. 93: KANOU FARM

ALL
RIGHT,

TIME TO
HITCHHIKE
FOR THE
FIRST TIME
IN A WHILE.

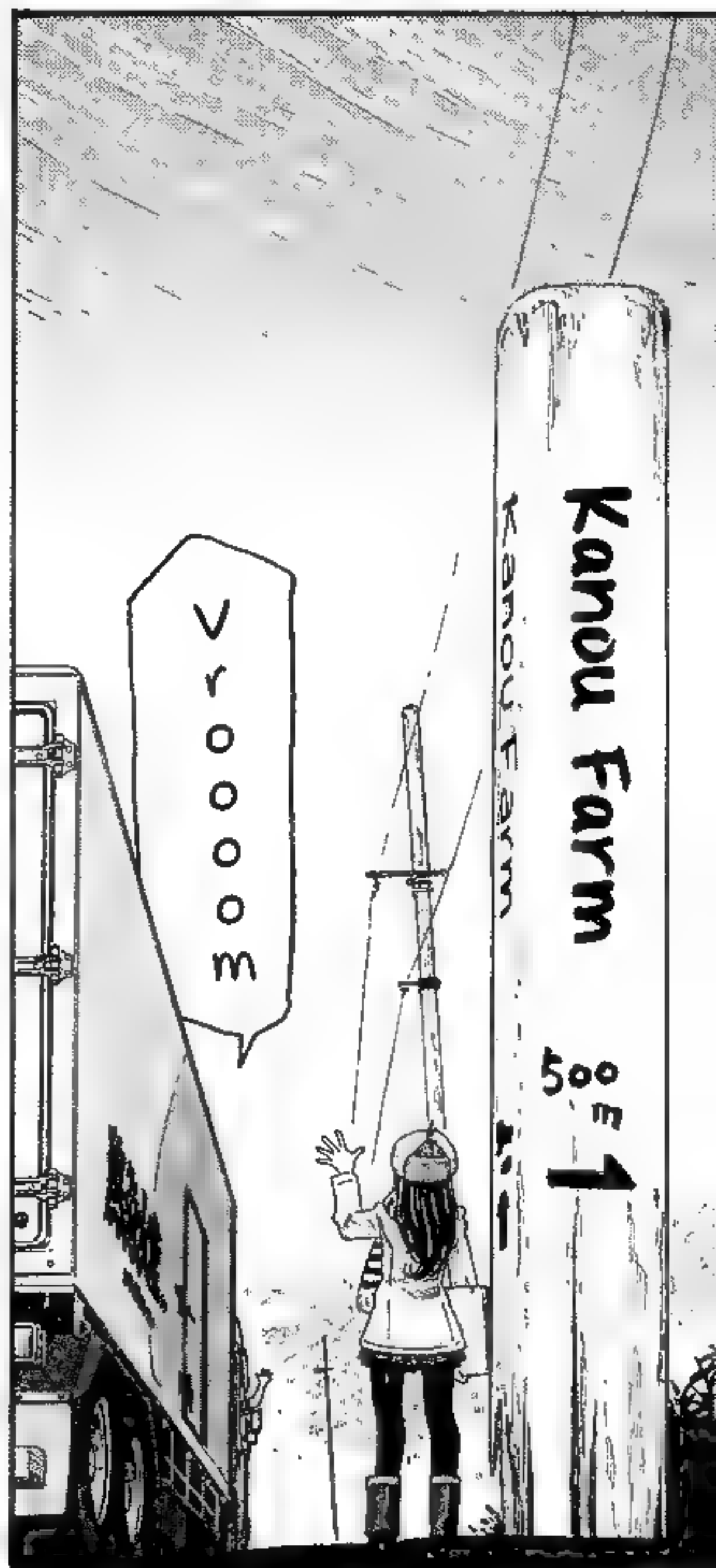
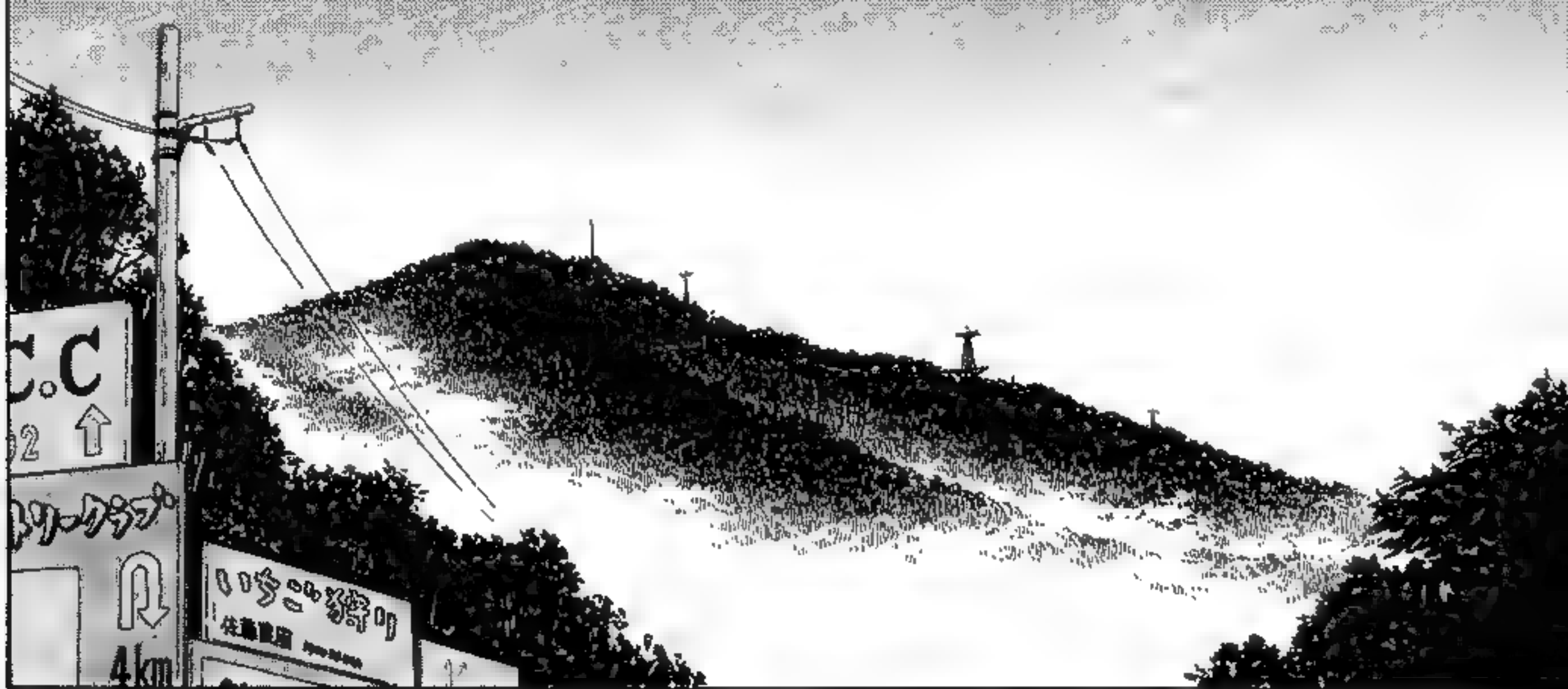
コ"

*

*

*

to
Kan
Far



Aoi Mutou

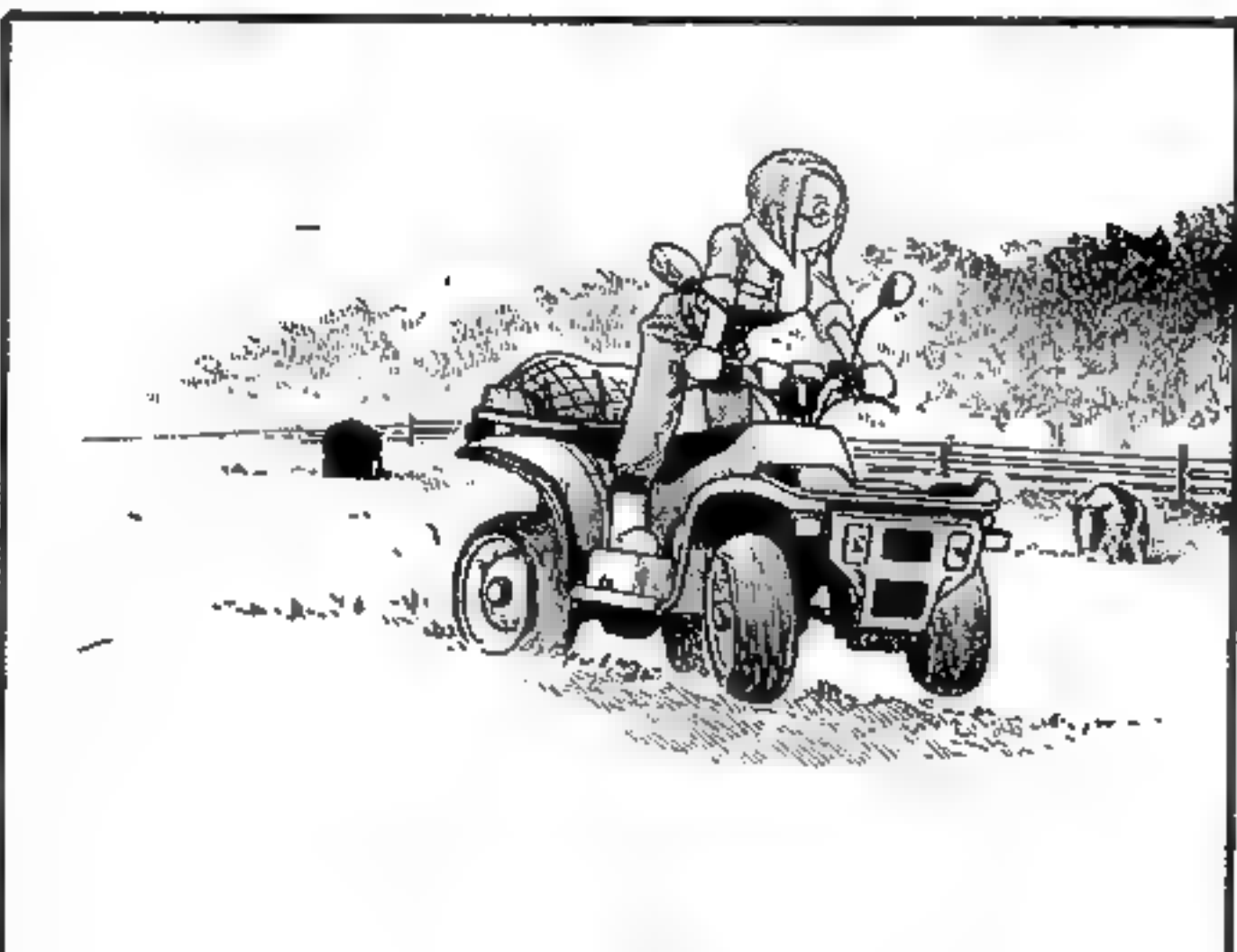
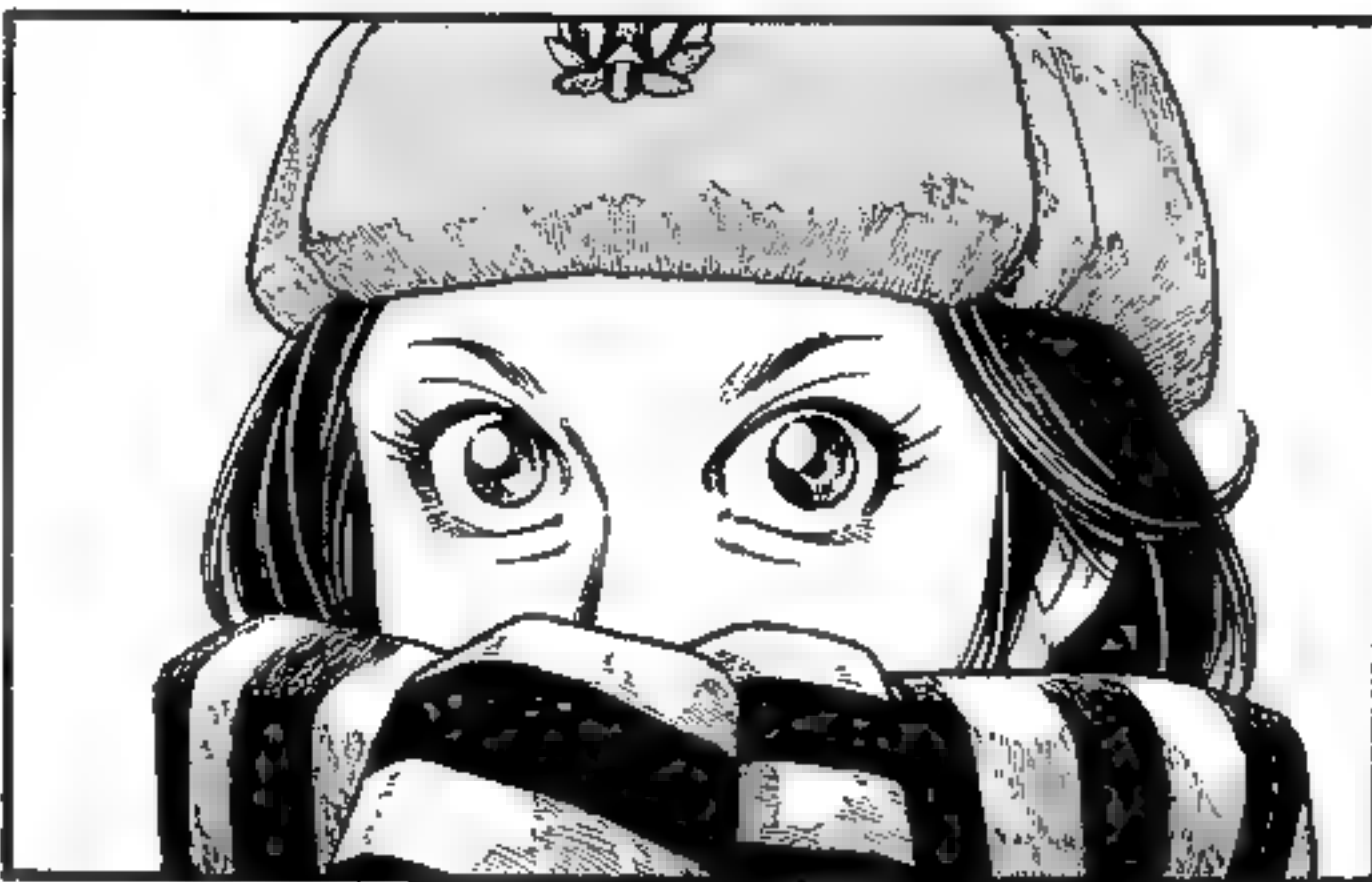
She's a third-year at a certain agricultural university. Her hat is a Bulgarian army cap she used when wandering around the world.

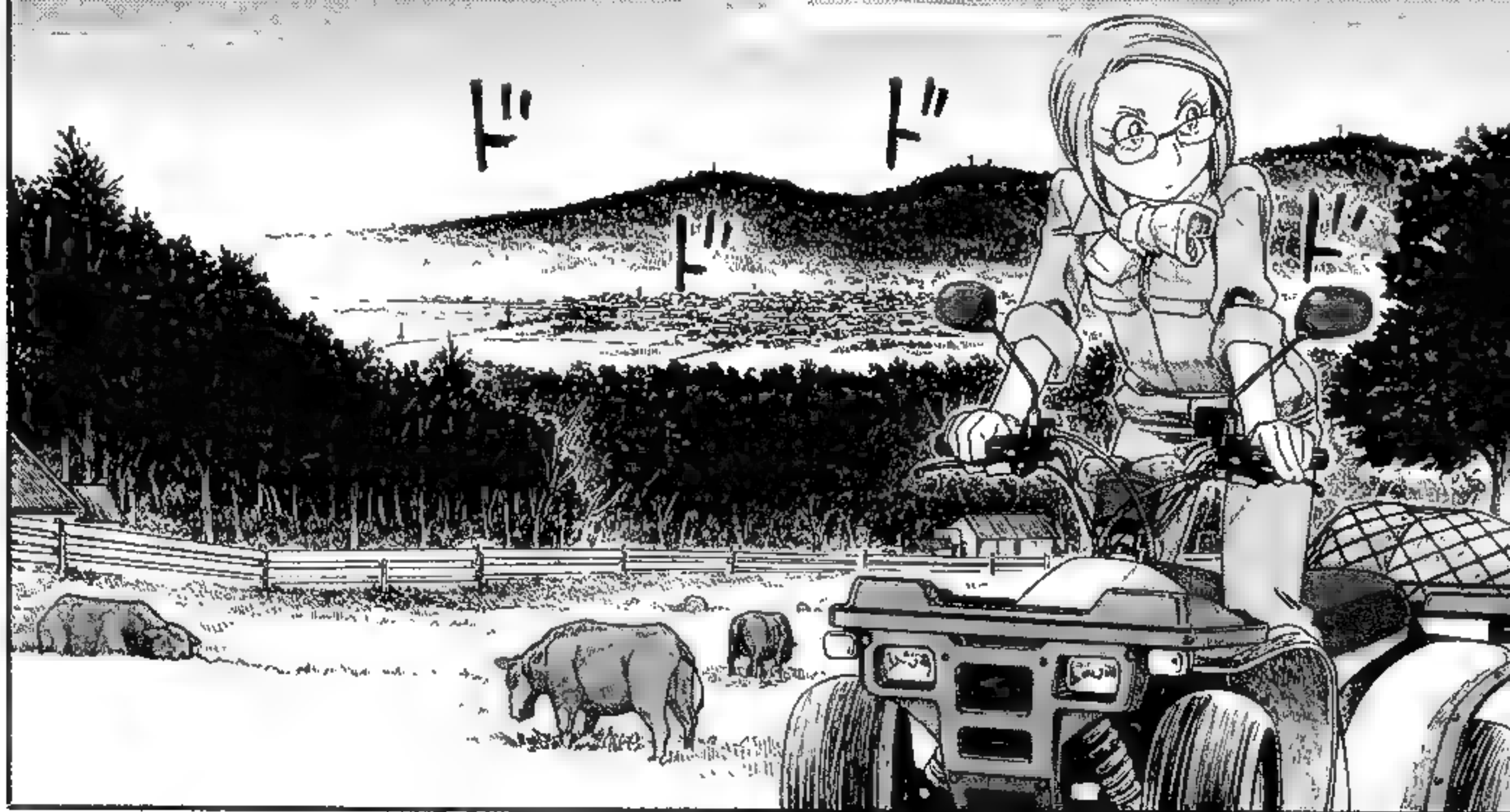


MOOO

Jersey cattle

Starting with the major producers, most farms in Japan raise Holstein cattle which produce a lightly flavored milk, but Jersey cattle produce rich milk with more fat content. Yogurt and butter made from that milk is stronger and more flavorful than products made with milk from Holstein cattle. Jersey cattle are sometimes raised at specialty farms.





KANOI-SAN!



THERE SHE IS!



HEHEHEHEHE!



Hana Kanou

She's in charge of Kanou Farm's beer brewing. She's from a craft brewery Tomoharu Hiyoshi recommended.



AND WE'RE IN
THE MIDDLE OF A
BREAK IN THE RAW
MILK PRODUCTION,
SO I'M JUST
RELAXING FOR
A LITTLE BIT.

YOU CAN CALL
THIS A FARM,
BUT WE'RE JUST
DAIRY FARMERS,



I WAS
SURPRISED
TO CATCH YOU
SINCE I GOT
HERE JUST
BEFORE NOON.



SO I WAS
THINKING ABOUT
KEEPING BUSY
WITH RUNNING
THE BREWERY
WHILE I STILL
HAVE TIME.

BUT WELL...
HAVING
SAID THAT,
AGRICULTURE
IS ALL ABOUT
FUSSING HERE
AND THERE,



THIS IS ALSO
THE FIRST TIME
I'VE HAD A GIRL
CALL OUT TO
ME AND THEN
TRAVEL LIKE
THIS.



BUT THAT'S WHEN
HIYOSHI-SAN CAME
AND INTRODUCED
ME TO THE HIYOSHI
LIQUOR STORE.

WE DON'T HAVE
THE MONEY
TO START UP A
RESTAURANT, SO
I WAS THINKING
OF JUST
TRUDGING
ALONG,



THE
BREWERY'S
BEEN RUNNING
SINCE I GOT
BACK, SO
TAKE A LOOK
AROUND.



SURE
THING.

I'M BAD WHEN IT
COMES TO STUFF
LIKE EXPLAINING
ANY SKILLS LEARNED
IN GERMANY OR
TRYING TO SHOW
OFF WHAT'S SO
GREAT ABOUT
CRAFT BEER.

ALL OF THAT'S
NATURALLY BEEN
REHEARSED, SO
I'D JUST END UP
THINKING THAT
YOU DON'T HAVE
GO INTO SO
MUCH DETAIL.



WANT ME TO
EXPLAIN THINGS
AS WE GO
ALONG AS IF
YOU WERE ON
A TOUR?

SURE, I
JUST WANT
TO HANG
BACK AND
TAKE A LOOK.

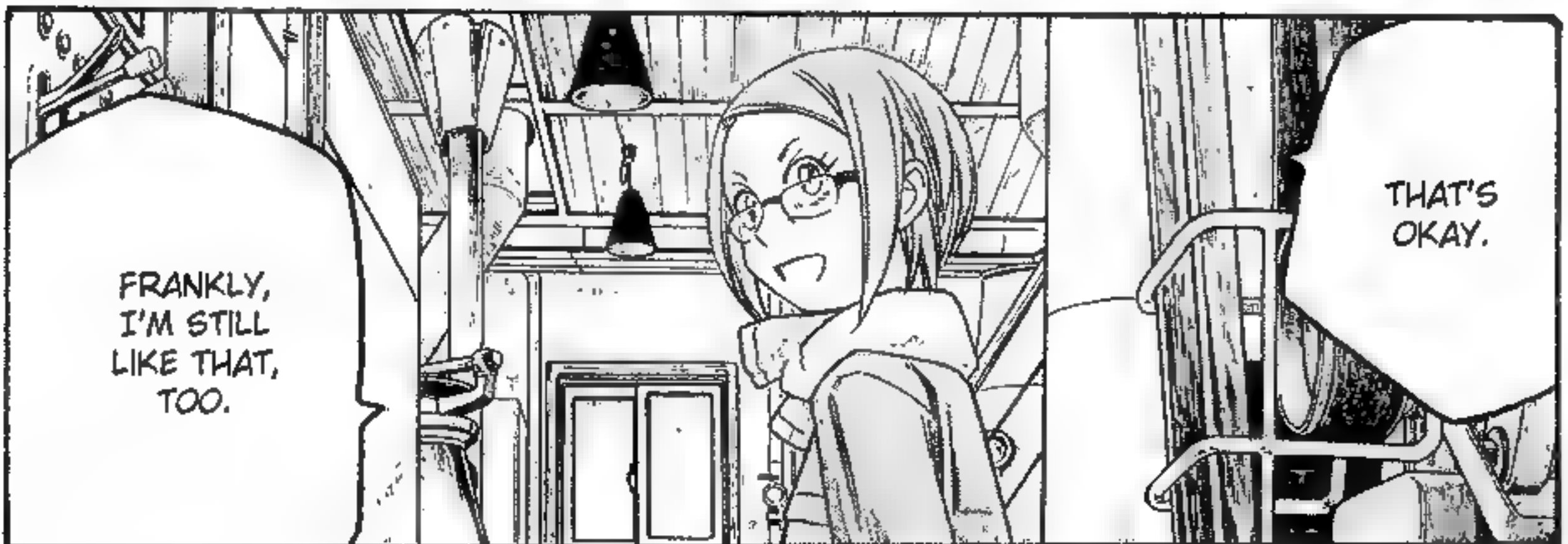
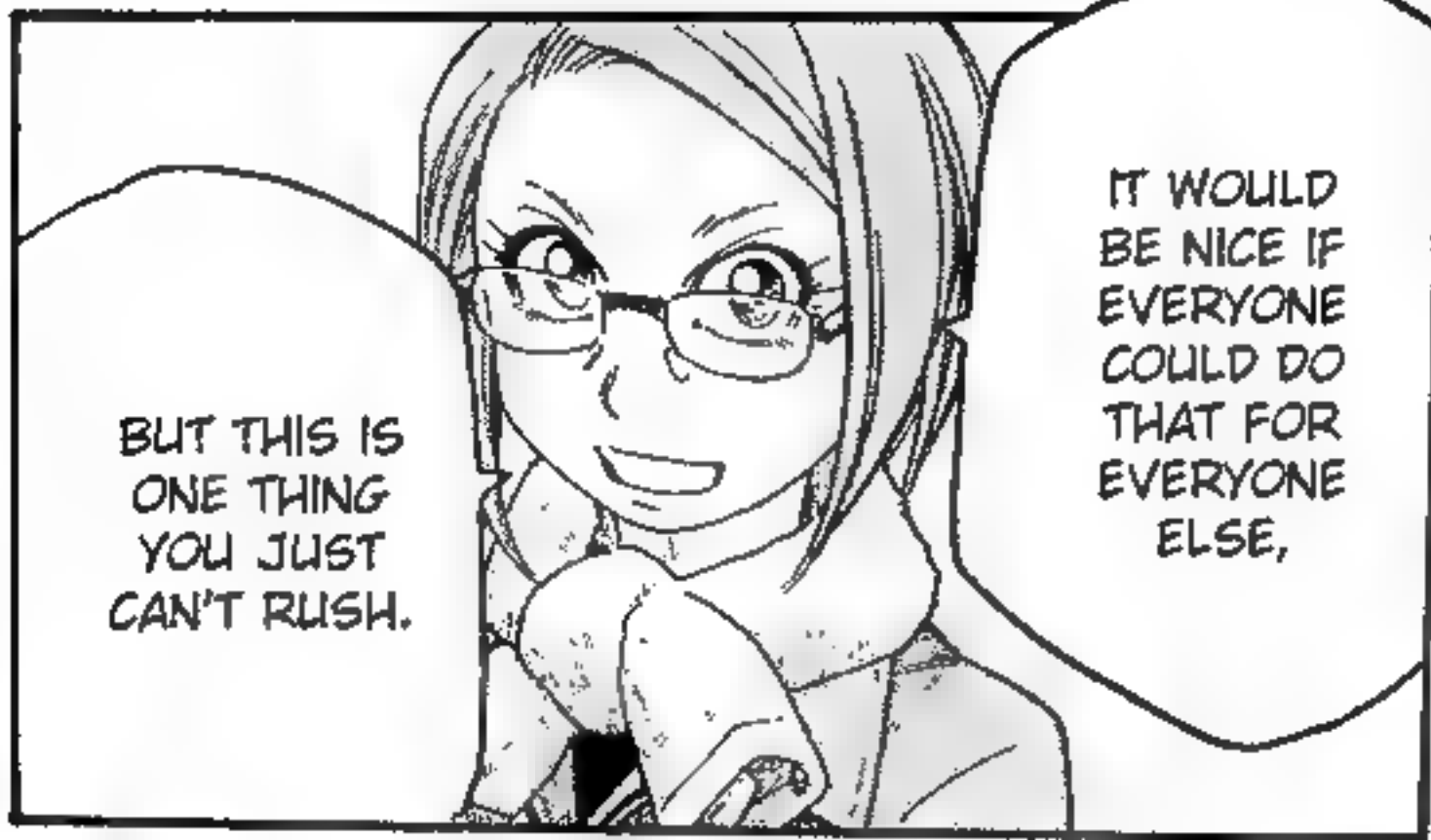


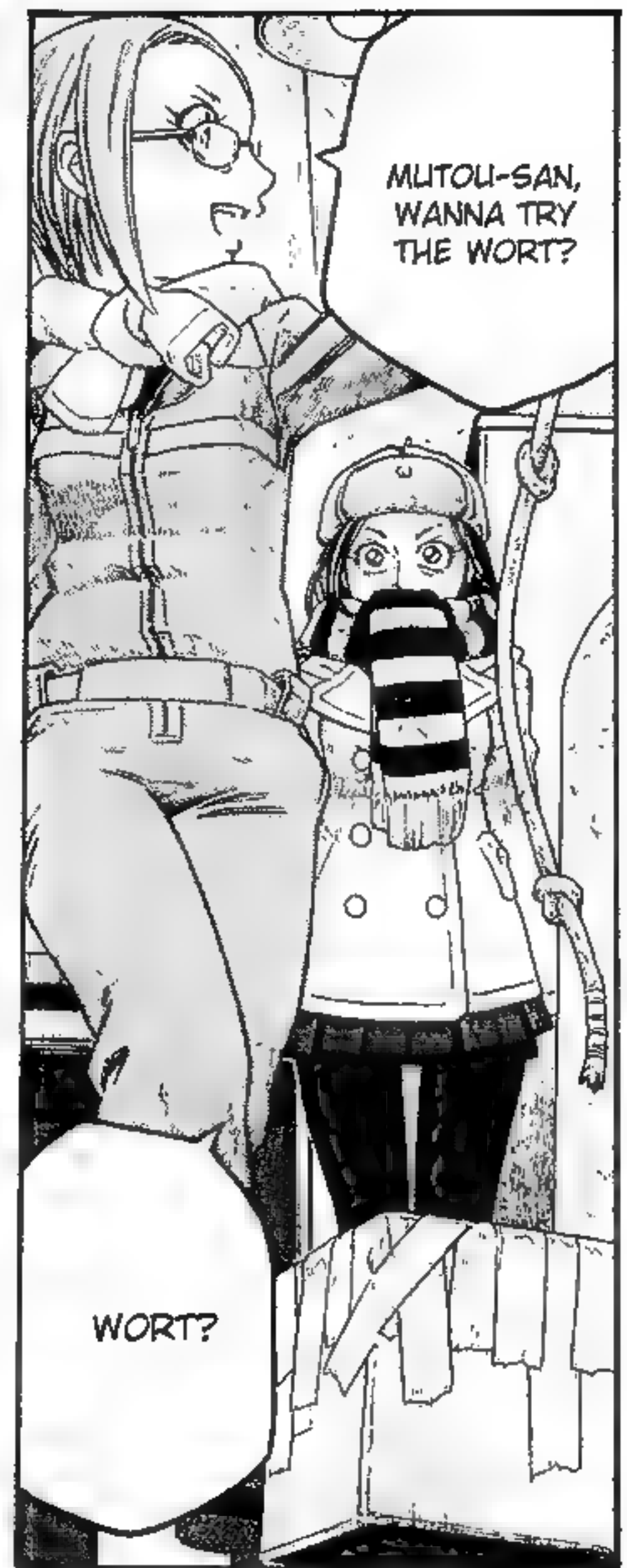
I-I'M SORRY.
I THOUGHT
THAT YOUR BEER
WAS DELICIOUS,
SO I JUST WANT
TO GET RID OF MY
PRECONCEPTIONS...

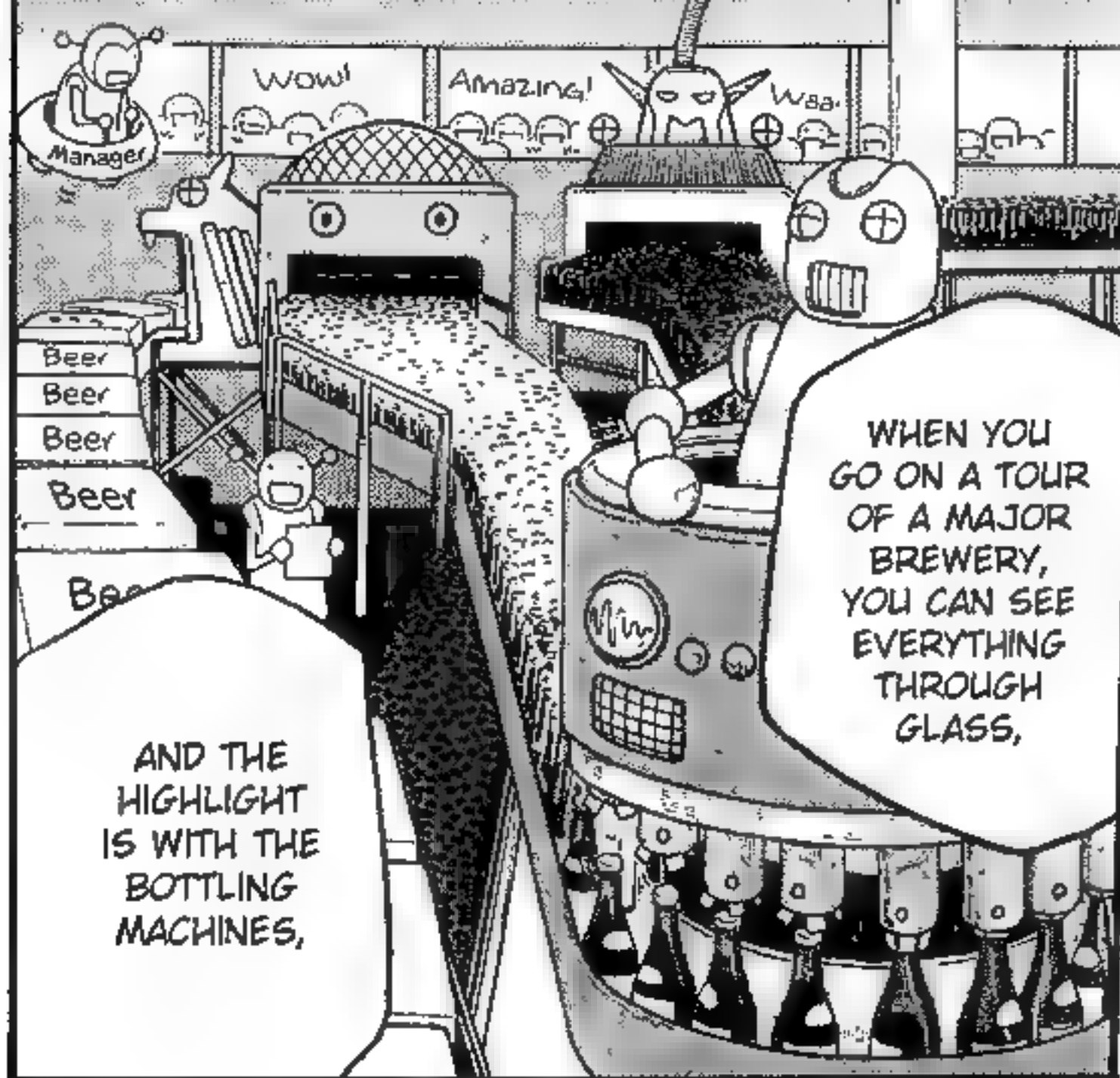
I THINK I
UNDERSTAND,
BUT I GUESS
YOU REALLY
DO DISLIKE
CRAFT BEER,
MITOJI-SAN.

I WON'T
EXPLAIN
STUFF
LIKE
THAT.









AND THE HIGHLIGHT IS WITH THE BOTTLING MACHINES,

WHEN YOU GO ON A TOUR OF A MAJOR BREWERY, YOU CAN SEE EVERYTHING THROUGH GLASS,



THAT'S WHAT'S SO GOOD ABOUT US COMPARED TO THE MAJOR BREWERIES.

BUT IF YOU TAKE A TOUR AT A CRAFT BREWERY, YOU CAN EXPERIENCE THE BEER WITH ALL FIVE SENSES.



I FIRST LEARNED ABOUT THIS WHEN I WENT TO A GERMAN BREWERY.

THERE ARE A LOT OF SMELLS IN A BREWERY AND EACH ROOM HAS A DIFFERENT TEMPERATURE.



There are a handful of craft beer breweries in Japan that personally germinate the barley, but most breweries buy the germinated "malt" to brew the beer.



IT'S REALLY AROMATIC AND IT'S A COMPLETELY DIFFERENT AND NICE SCENT.



THE ROOM ABOVE US IS WHERE THE MALT IS HEATED AS THE FIRST STEP IN MAKING BEER.



IT
REALLY IS
SWEET...

If you
really
roast it,
you get
dark beer



Germinating
barley
makes it
easier to
release
its sugar.
By heating
that, it
becomes the
basis for the
color and
scent of the
beer. Fire was
once used
for this,
but this
produces a
variation in
the color,
and the
scent of the
wood is
added to it,
so now
hot air is
blown on it.
By the way,
there's a
German
beer called
rauchbier
that smokes
the malt and
adds the
scent of the
wood to it.

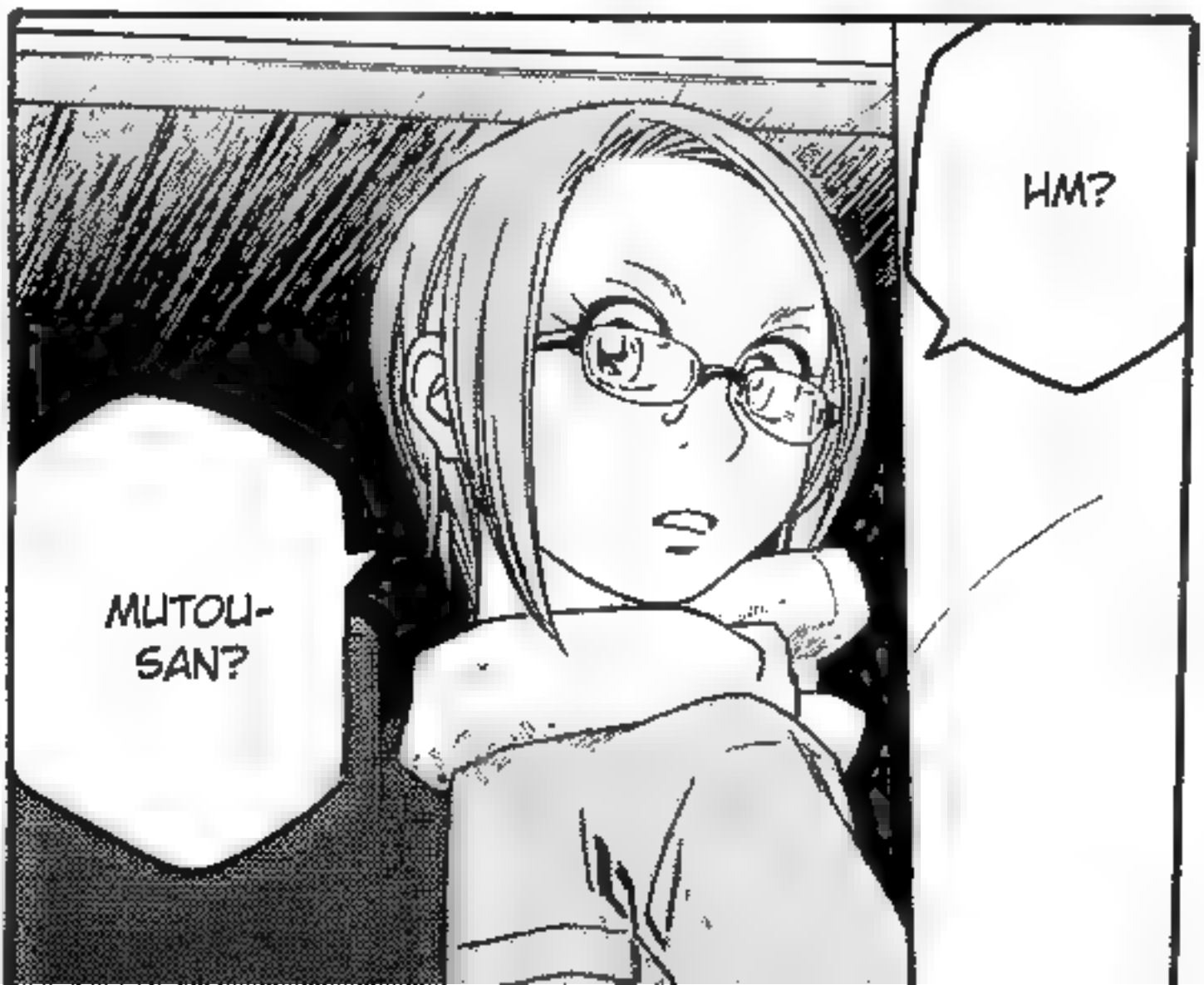


MOST CRAFT
BEER IS SHIPPED
FRESHLY MADE,
BUT IT'S TOTALLY
DIFFERENT WHEN
YOU DRINK IT AT
A BREWERY.

THE BEER
IS STORED AND
AGED ON THE
TOP FLOOR, AND
ALTHOUGH IT'S
COLD UP THERE,
FEEL FREE TO
TRY SOME.



NOW I
GET IT.



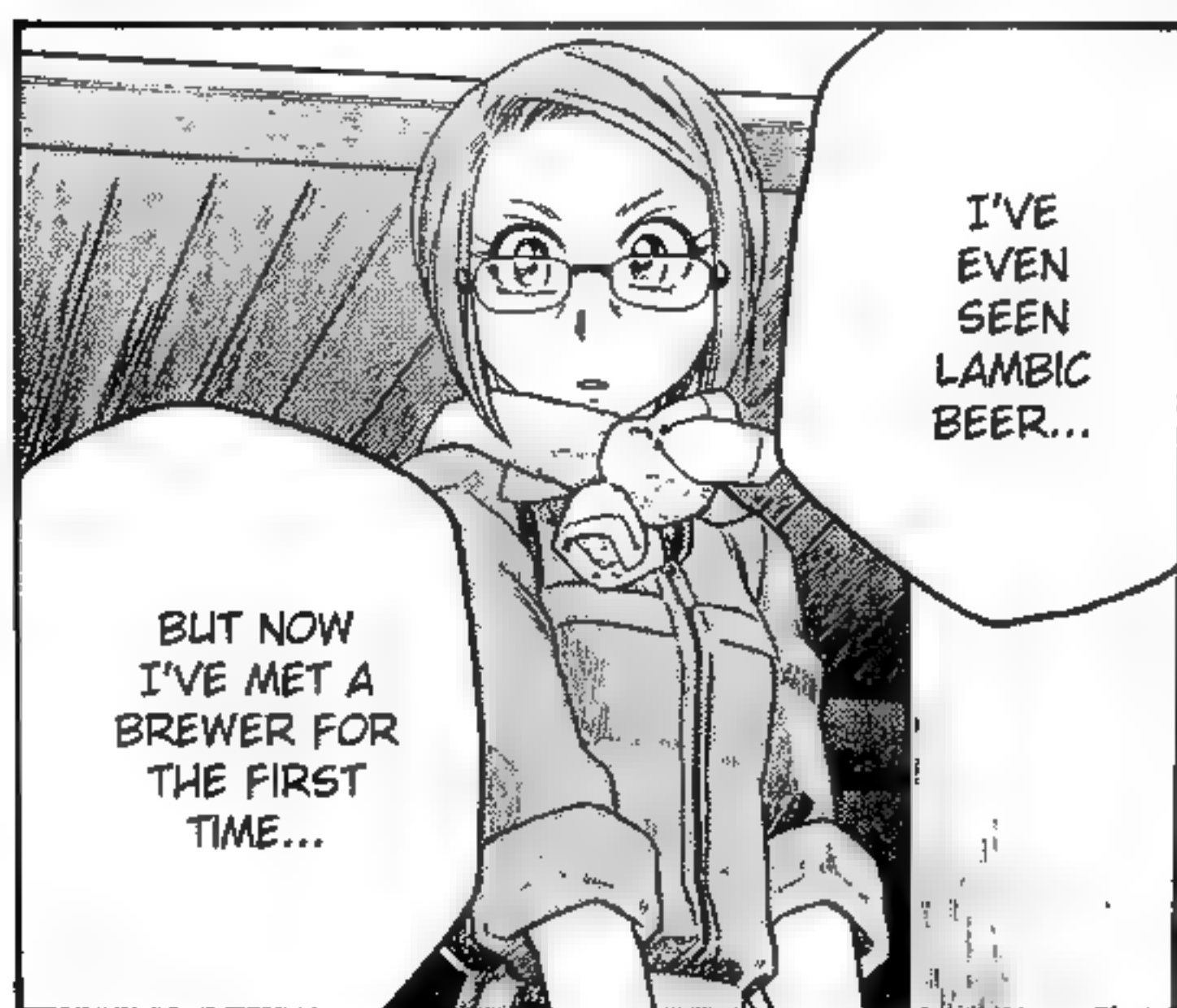
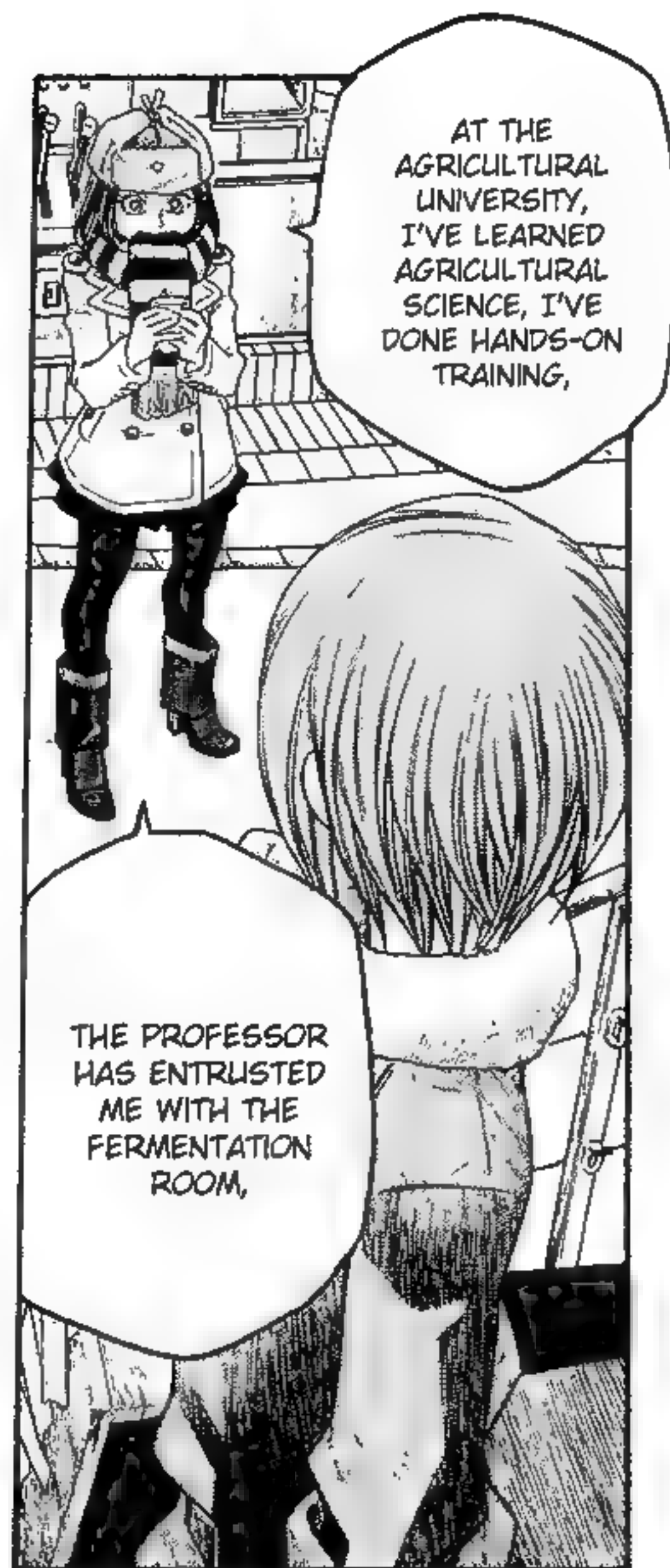
MUTOU-
SAN?

HM?



BUT IT'S
A GENTLE
TASTE...

I LIKE THE
SWEETNESS
THAT COMES
FROM
CONVERTING
GRAINS INTO
SUGAR...



I AGREE WITH
YOUR THINKING
THAT BEER
DOESN'T NEED TO
BE RATIONALIZED.



YOU DON'T
HAVE TO
WORRY
ABOUT
THAT.

I DON'T THINK
THAT FILLETS
ARE SWIMMING
IN THE OCEAN.



BUT NOW
THAT I'M
AN ADULT,

WHEN I WAS
A KID, I ONCE
SAW AN ADULT
SERIOUSLY
SAY ON TV,



"KIDS HAVE ONLY
SEEN FISH FILLETS AT
THE SUPERMARKET.
WHEN THOSE KIDS
GROW UP, WON'T
THEY TEACH THEIR
KIDS THAT FILLETS
SWIM IN THE OCEAN?"

THAT MAY
BE A WEIRD
METAPHOR,
BUT

UHH...

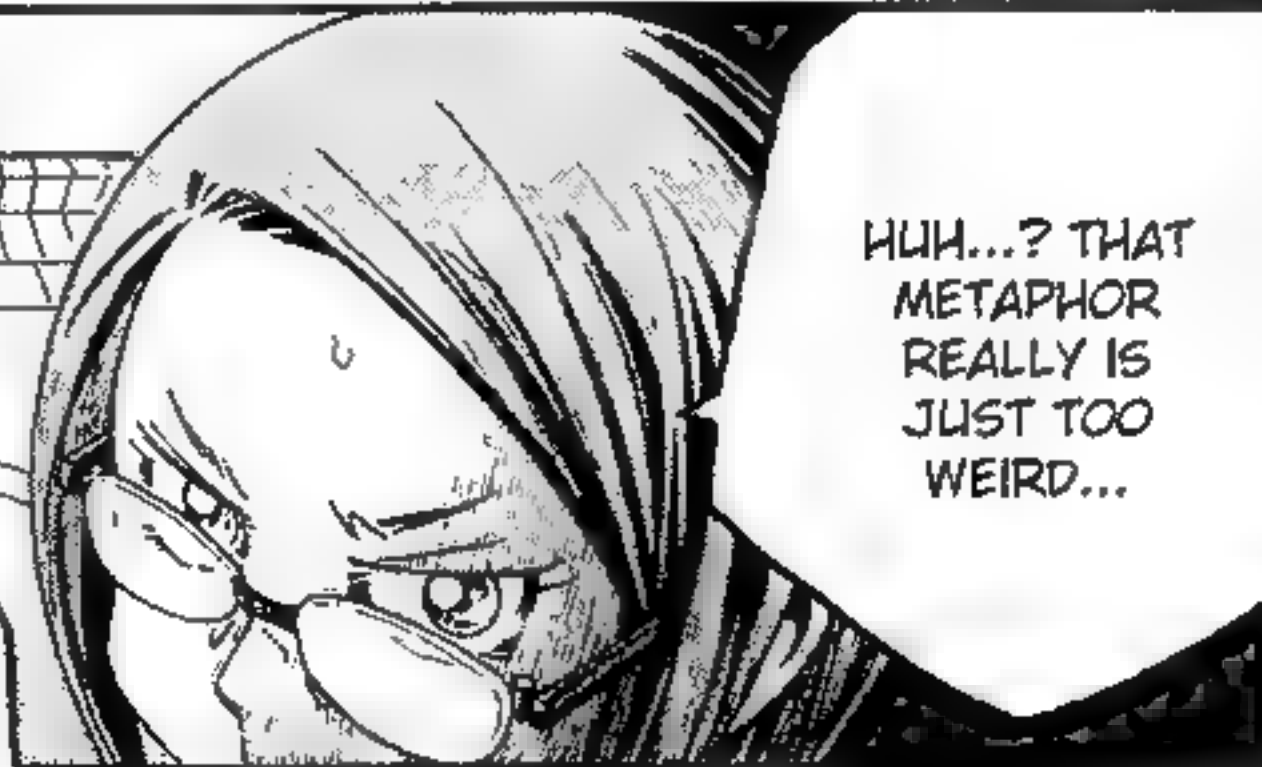


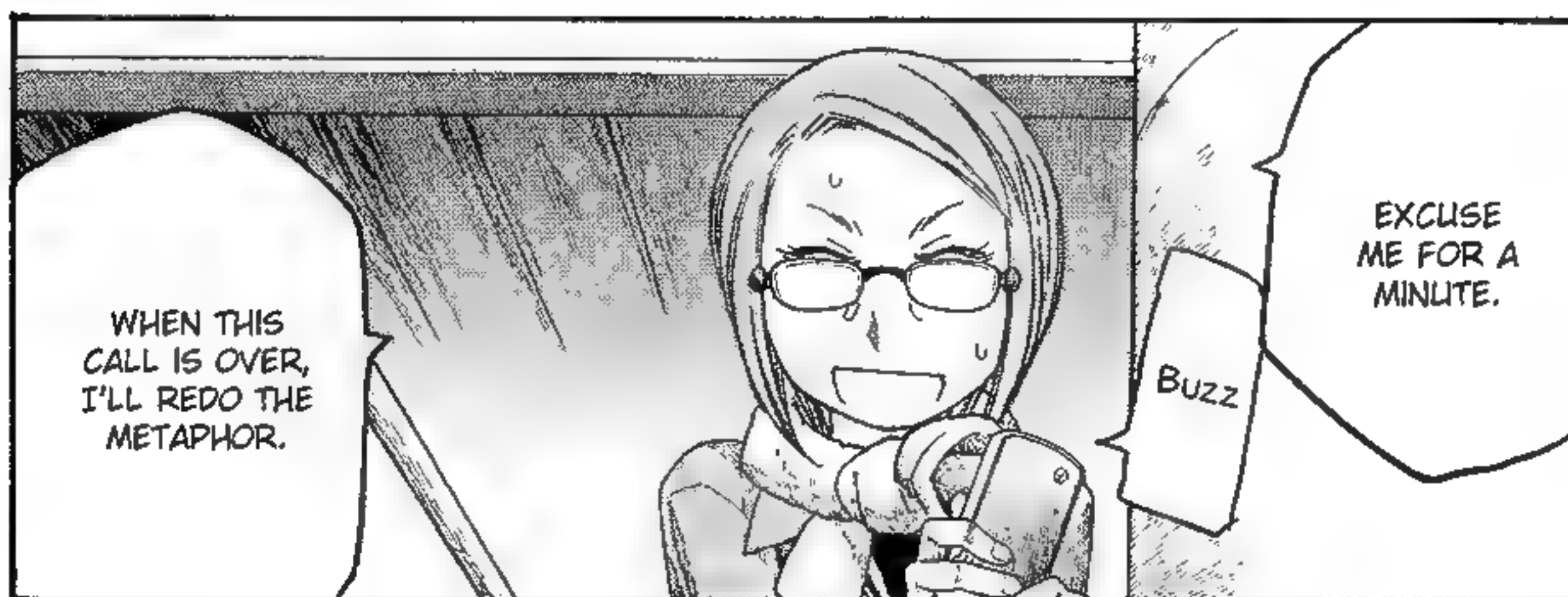
WHAT
WAS I
TRYING
TO SAY?



Buzz

HUH...? THAT
METAPHOR
REALLY IS
JUST TOO
WEIRD...

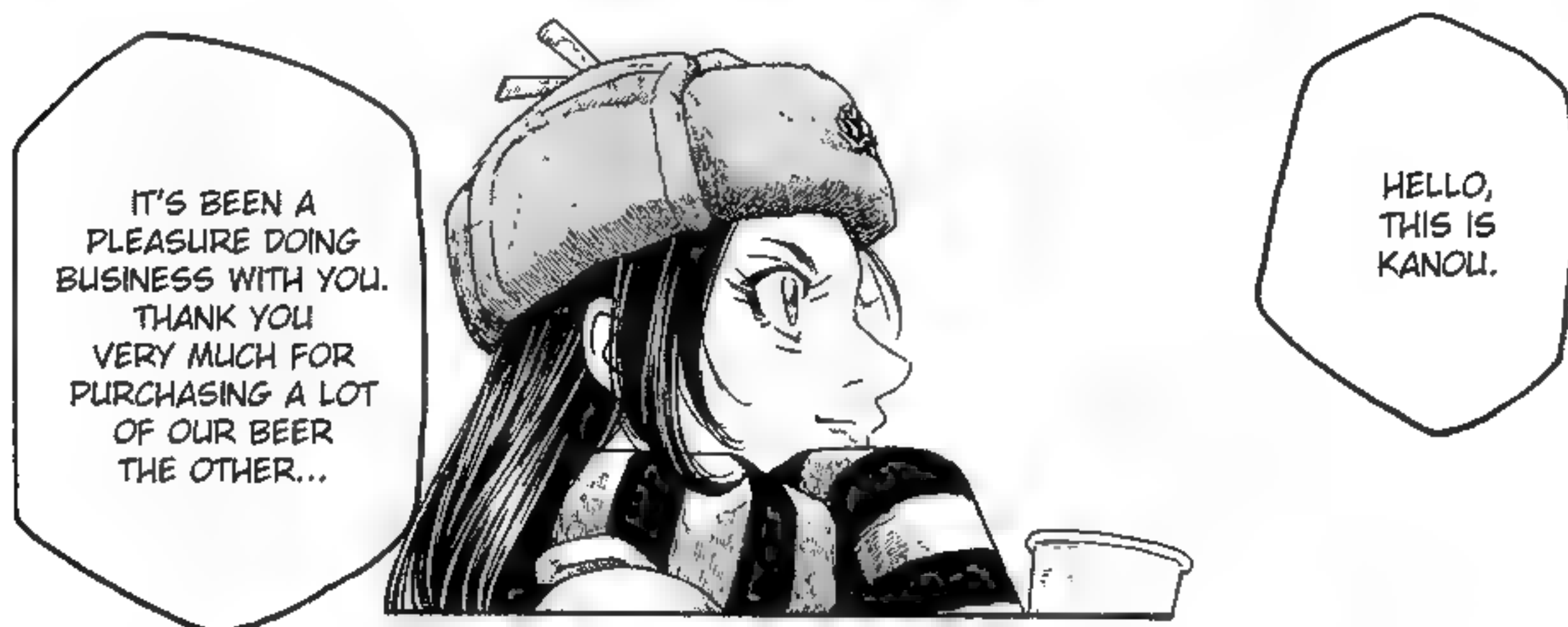




WHEN THIS
CALL IS OVER,
I'LL REDO THE
METAPHOR.

EXCUSE
ME FOR A
MINUTE.

BUZZ



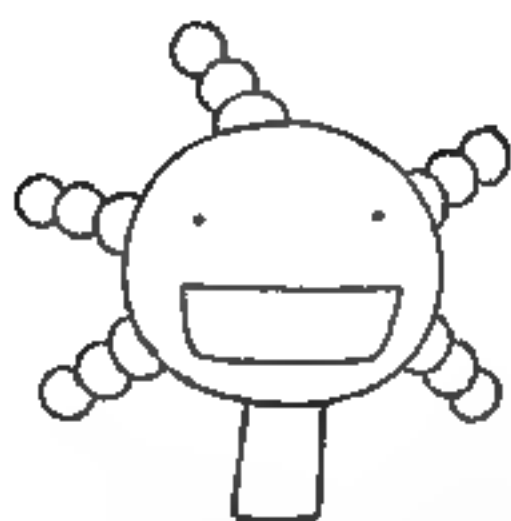
IT'S BEEN A
PLEASURE DOING
BUSINESS WITH YOU.
THANK YOU
VERY MUCH FOR
PURCHASING A LOT
OF OUR BEER
THE OTHER...

HELLO,
THIS IS
KANOU.



HUH...?

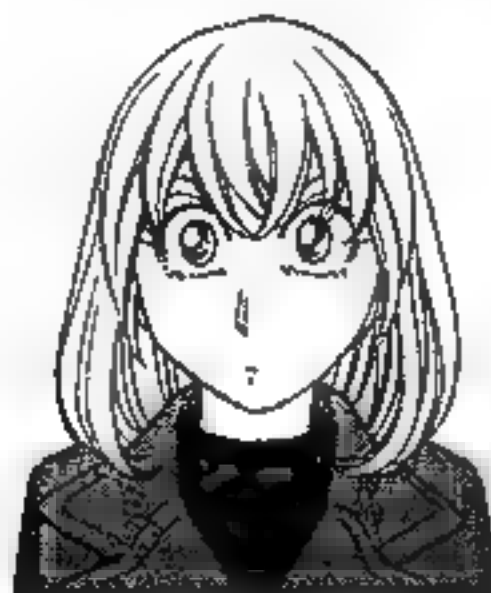
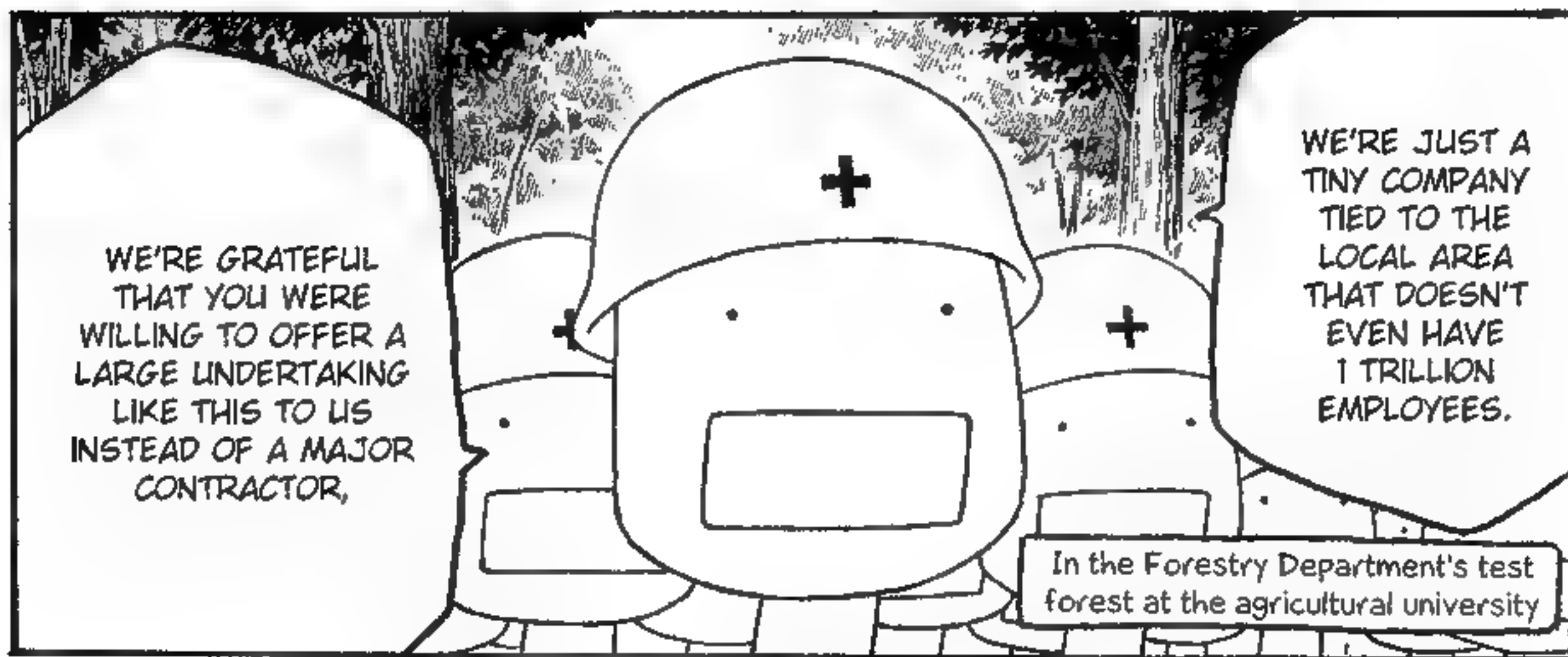
YOU WANT...
TO RETURN
THEM?



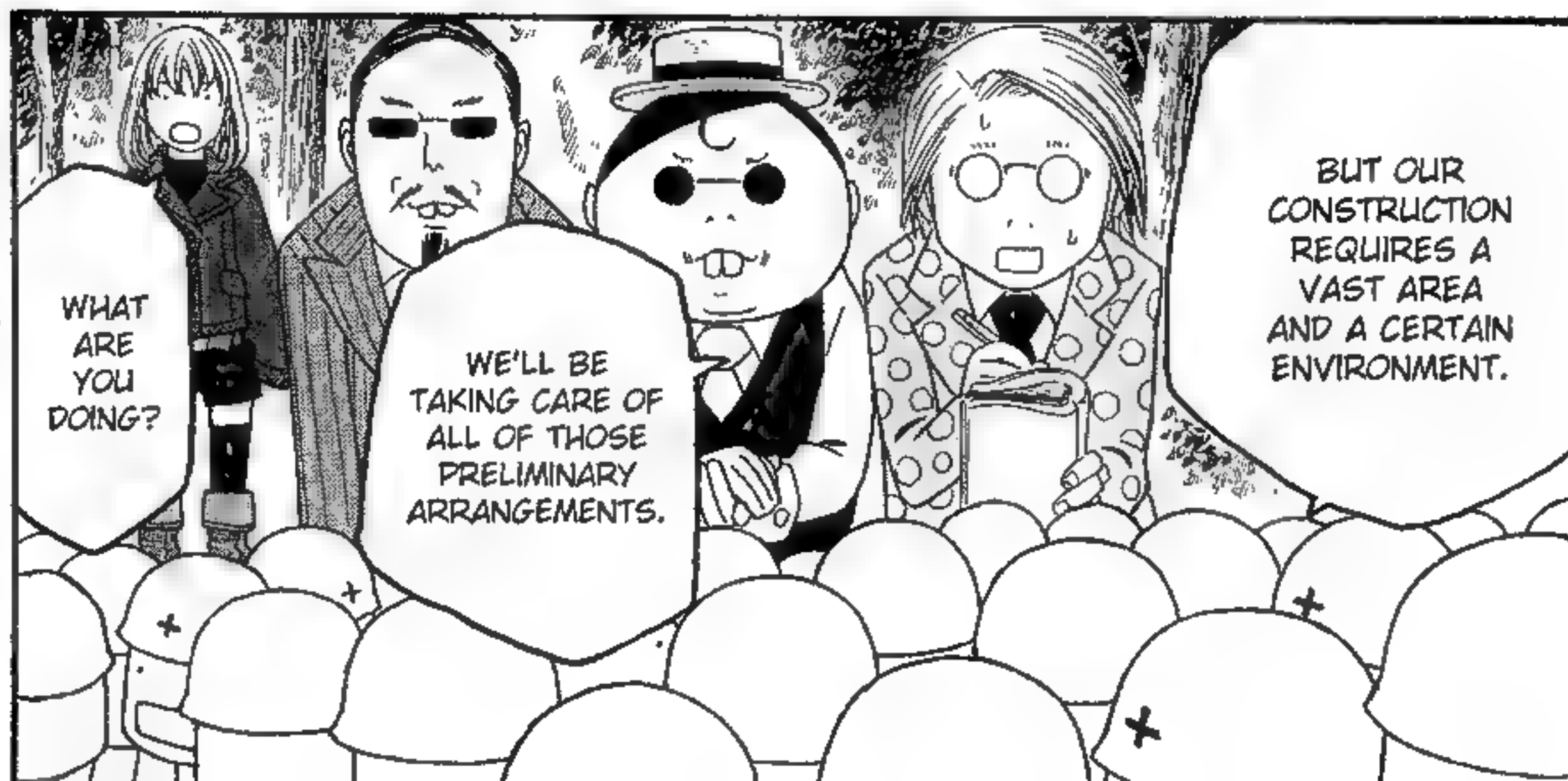
To all of the
beer breweries
nationwide,
we request your assistance



This is a request.

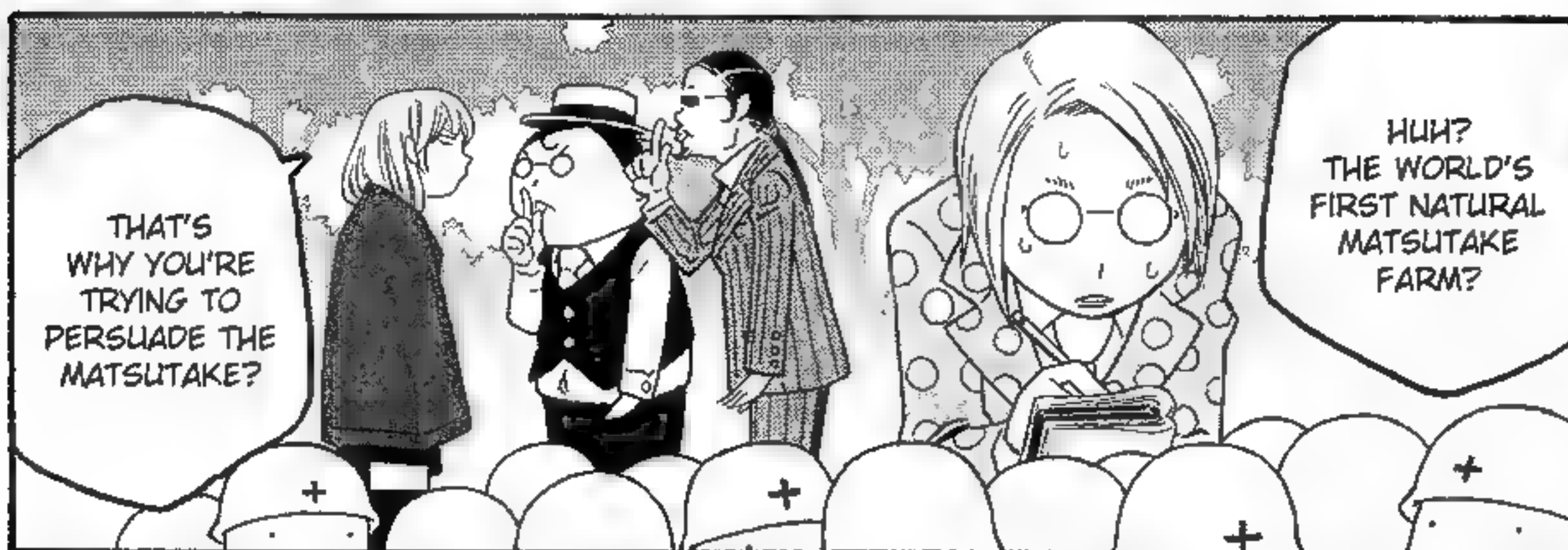


T.
matsutake
As its
name implies,
it makes
matsutake
mushrooms.
It likes red
pine forests.

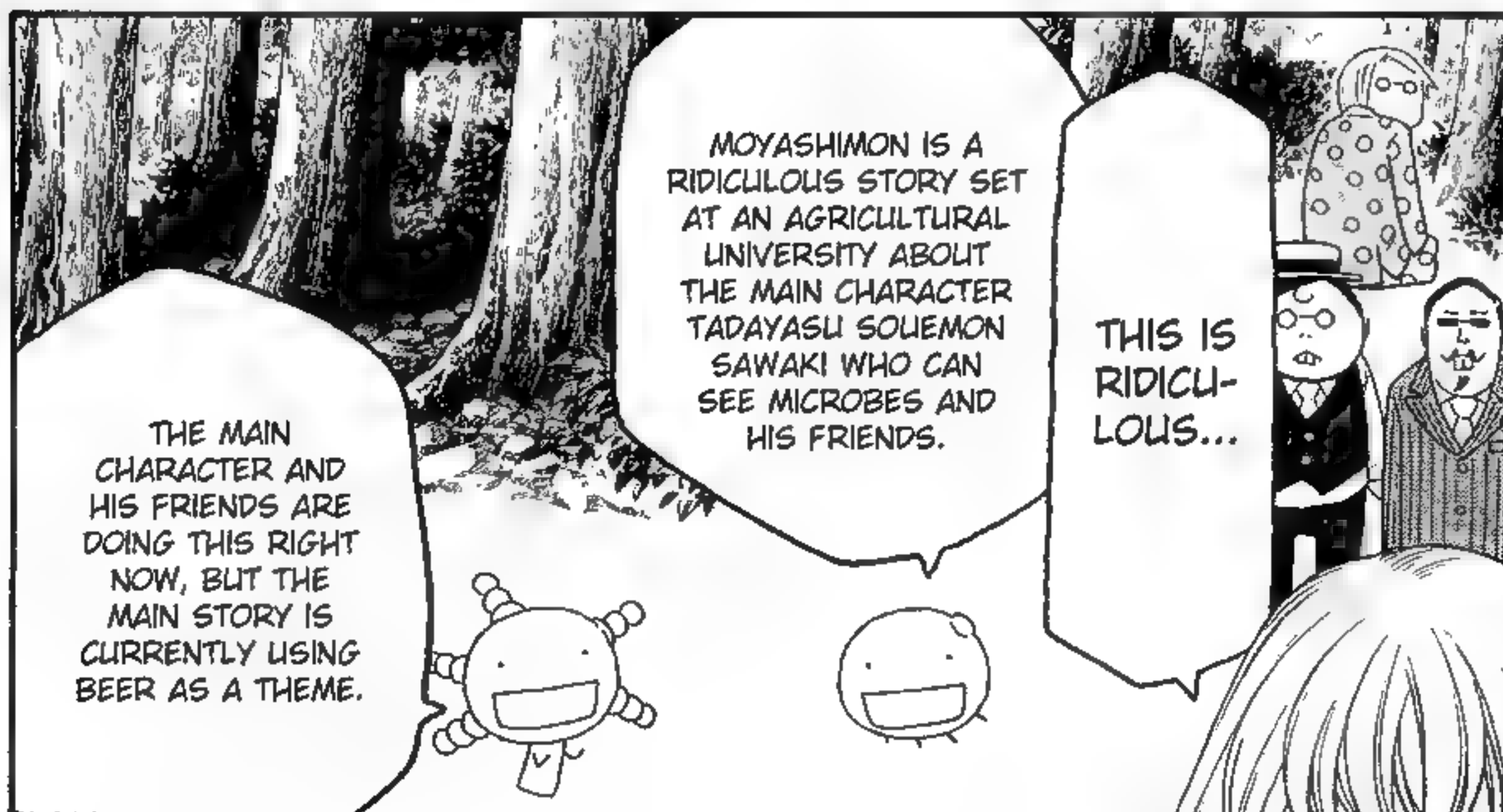




Tadayasu Sawaki
In Evening, he's the main character that plays the least active role



Hazuki O'kawa
For a first-year at a certain agricultural university, it's been a while since she's shown up



Kaoru Misato
His goatee seems to have grown.



Takuma
Kawahama
Those seem
to be false
teeth.



Aoi Mutou
In a few
words, she's
impulsive and
straight-
forward.



Hana Kanou
In a few
words,
she's a beer
brewer.



The story
board is
done,
though.

We still have
to wait?

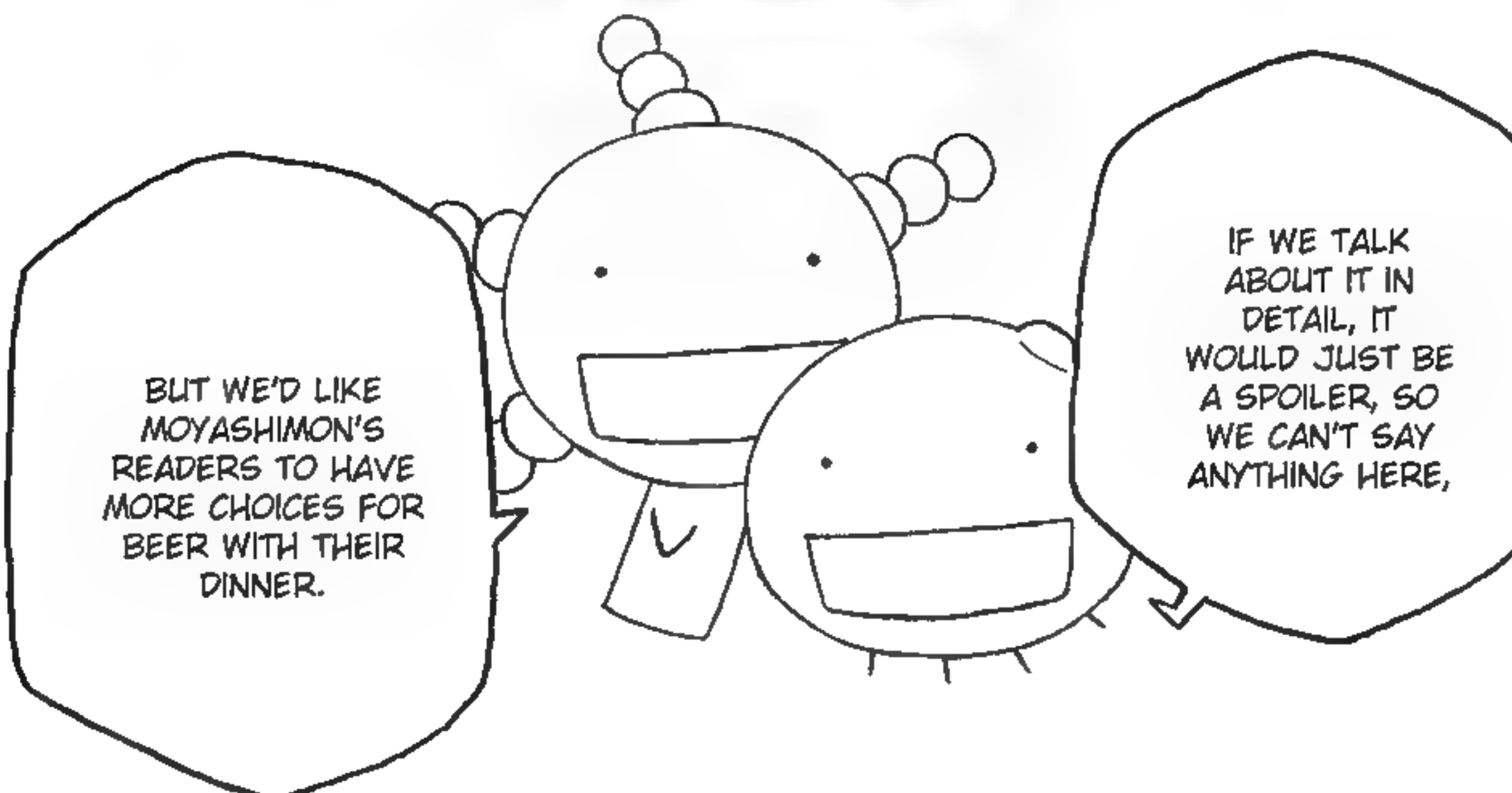
THE BEER ARC IS
FINALLY HEADED
TOWARDS ITS
CLIMAX.

IN THE MAIN STORY,
SOME TROUBLE HAS
ARISEN HAVING TO
DO WITH RETURNING
CRAFT BEER AT
KANOU FARM.



COULD YOU HELP
US OUT TO MAKE
THE CLIMAX OF
MOYASHIMON'S
BEER ARC EVEN
MORE EXCITING?

AND SO,
MOYASHIMON
WOULD LIKE TO
REQUEST THE
ASSISTANCE OF
BEER BREWERIES
NATIONWIDE.



BUT WE'D LIKE
MOYASHIMON'S
READERS TO HAVE
MORE CHOICES FOR
BEER WITH THEIR
DINNER.

IF WE TALK
ABOUT IT IN
DETAIL, IT
WOULD JUST BE
A SPOILER, SO
WE CAN'T SAY
ANYTHING HERE,

● Write, call or fax by

〒112-8001

Otowa, Bunkyo, Tokyo 2-12-21

C/O Kodansha Evening Ed. Dept.

"Request from Moyashimon"

☎ [REDACTED]

☎ [REDACTED]

● IF using a PC or phone

Email address

[REDACTED]

JUST CONTACT
US WITH ANY OF
THESE AND WE'LL
SEND YOU AN
OUTLINE BY FAX.

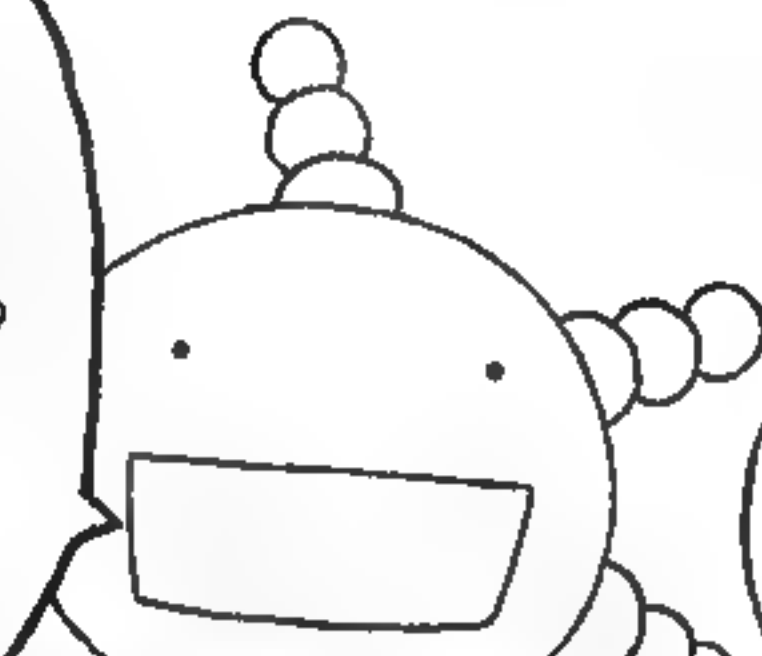


IF YOU'RE NOT
RELLUCTANT TO
HELP US OUT
BUT ARE
WONDERING
WHAT WE WANT
YOU BEER
BREWRIES
TO DO,



Please help us!

SO WE ONCE
AGAIN ASK THAT
YOU PLEASE LEND
US A HAND.



IF YOU FILL
THAT OUT A TINY
BIT AND SEND IT
BACK TO US,
WE'LL TAKE
CARE OF THE
REST.

We awaited your replies.

We're no longer
asking for replies.

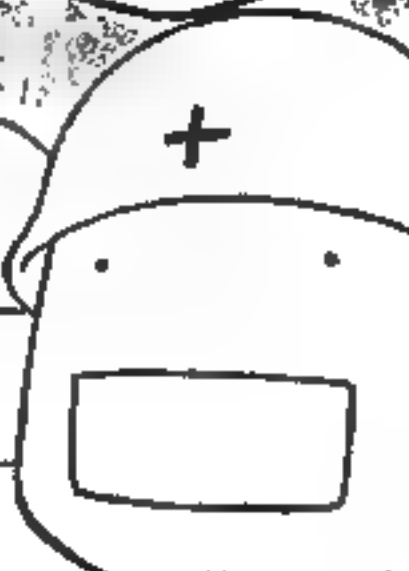
STARTING
WITH THE NEXT
CHAPTER, THE
BEER ARC WILL BE
MOVING ALONG
WITH A BANG.



ARE YOU
LISTENING,
PUNK?

SERI-
OUSLY.

AND SO, TO THE
READERS AND
SAWAKI, THANK
YOU ALL FOR
WAITING SUCH
A LONG TIME.





Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com



Congrats on the launch
of Afternoon Shinsho.



BUT THE YEAST IS INCLUDED SO YOU CAN ENJOY THE TASTE OF A FRESH BATCH OF BEER RIGHT FROM THE BREWERY, SO IT'S NOT AS IF THE PURPOSE IS TO AGE THE BEER IN THE BOTTLE LIKE WITH BELGIAN BEER.

PLEASE WAIT A SECOND! FORGIVE ME FOR REPEATING MYSELF FROM LAST TIME,



BESIDES, IF I CAN'T SELL IT WITHOUT EXPLAINING STUFF LIKE THAT, THEN I'M SORRY TO SAY THIS, BUT ISN'T THAT YOUR RESPONSIBILITY?

I CAN'T KEEP TRACK OF LITTLE DETAILS LIKE THAT.

This story is fiction, but if you're wondering why we're celebrating the launch of Afternoon's paperback imprint in Evening, I think that perceptive readers will see what's going on, but something will happen soon, so don't miss it.



STUFF LIKE
THIS SOMETIMES
HAPPENS NOW
THAT BELGIAN
BEER HAS
BECOME MORE
POPULAR.

THEY WERE
APPARENTLY TOLD
BY A CUSTOMER
THAT IT'S WRONG
FOR CRAFT BEER TO
HAVE YEAST IN IT
EVEN THOUGH IT
HAS A SHORT
SHELF LIFE.

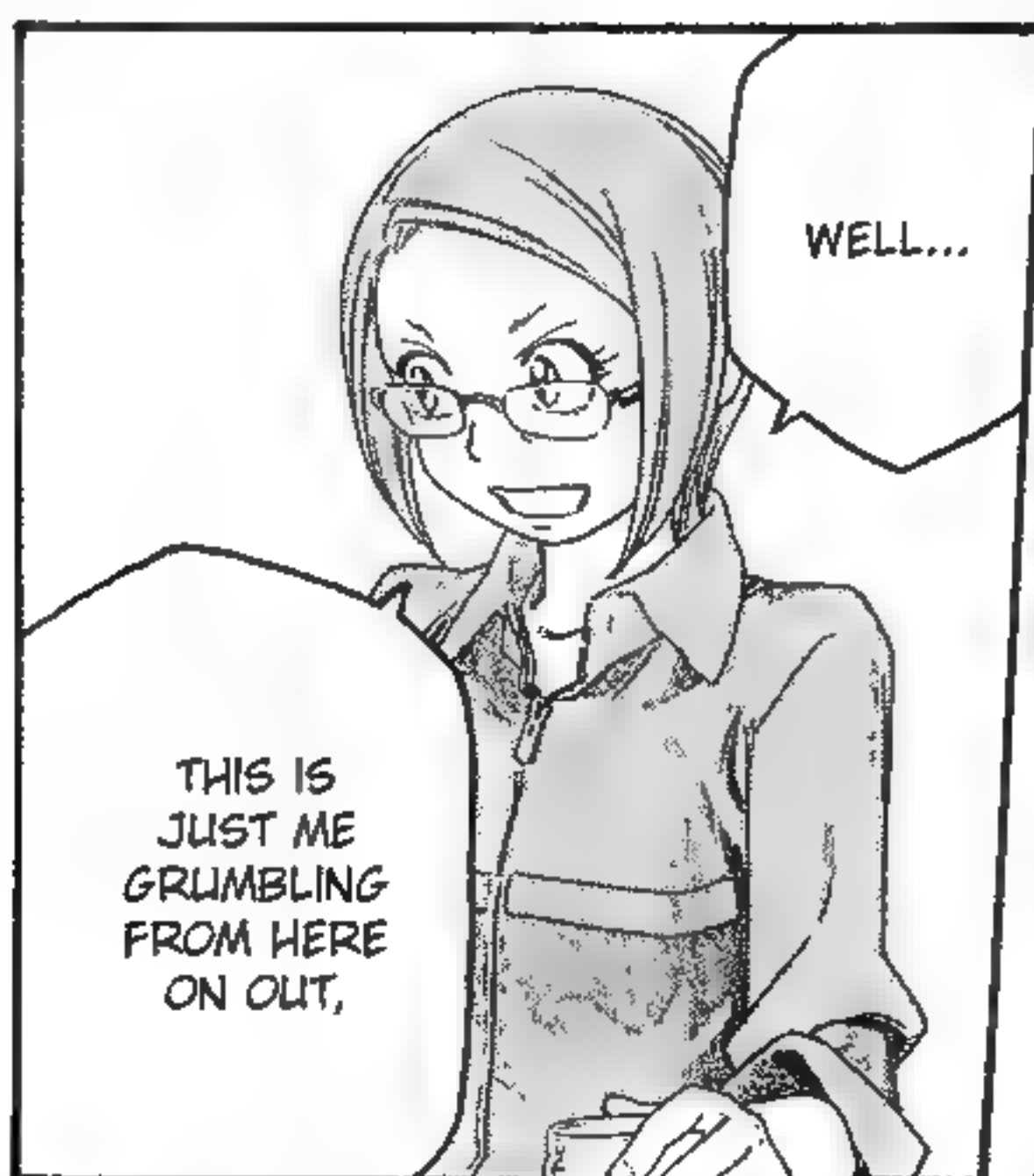
CH. 94: MUTOU NOTICES SOME THINGS.



Beer that has yeast in it even though it has a short shelf life Hana-chan's beer is shipped unfiltered with yeast still in it so as to enjoy the taste of freshly brewed beer, so it should be drunk before its flavor changes. In contrast, some Belgian beer ages in the bottle and it's possible to store it for a long time, so you can enjoy how the flavor changes. By the way, the editor has enjoyed beer that has long since expired because every case is different. It sometimes doesn't turn out so good, though.



WELL...THAT WAS A LIQUOR STORE I JUST BARGED INTO ALL OF A SUDDEN.



Hana Kanou

Is it wrong just to put that she wears glasses?



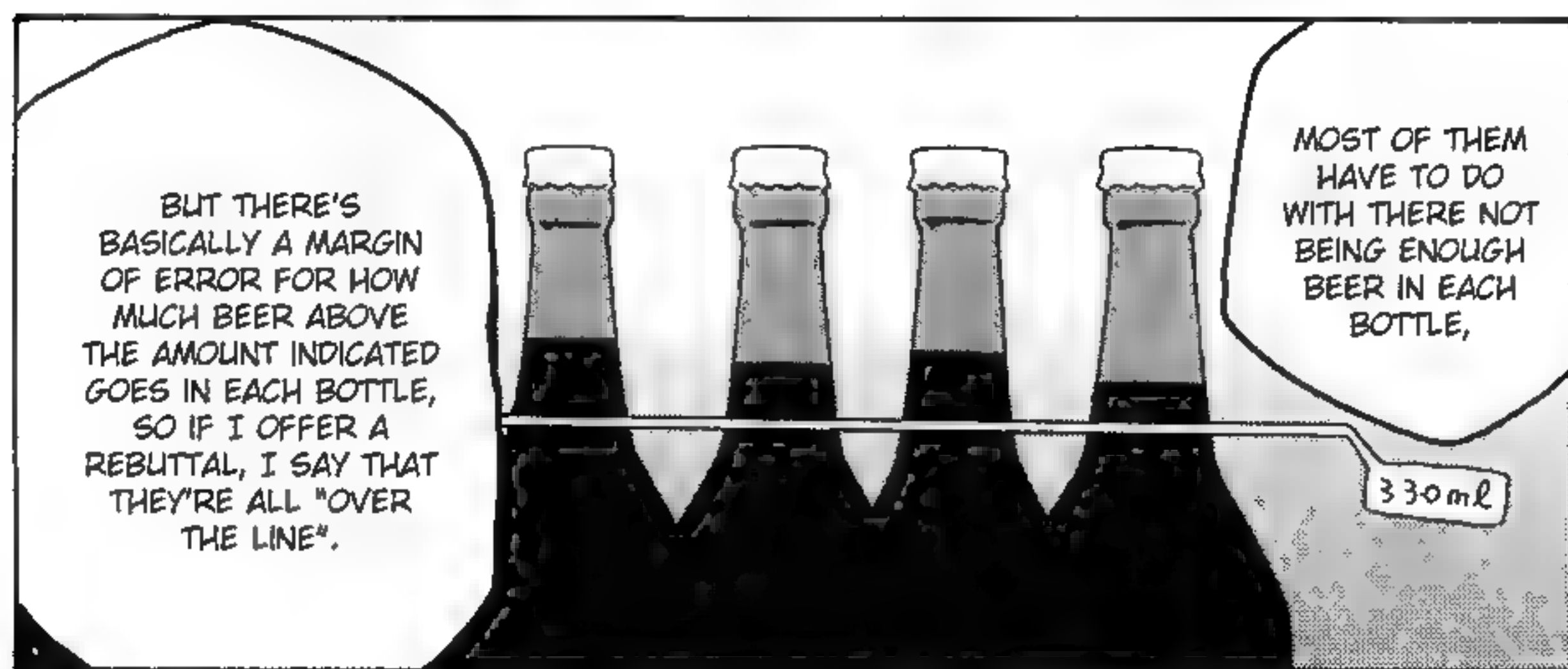
Aoi Mutou

Is it wrong just to say that she's a hitchhiker?



I'VE GOTTEN
QUITE A FEW
RELENTLESS
COMMENTS.

BUT
THAT'S
NOTHING
NEW.



BUT THERE'S
BASICALLY A MARGIN
OF ERROR FOR HOW
MUCH BEER ABOVE
THE AMOUNT INDICATED
GOES IN EACH BOTTLE,
SO IF I OFFER A
REBUTTAL, I SAY THAT
THEY'RE ALL "OVER
THE LINE".

MOST OF THEM
HAVE TO DO
WITH THERE NOT
BEING ENOUGH
BEER IN EACH
BOTTLE,

330ml



TH-THEY
RETURN
THEM

BECAUSE OF
STUFF LIKE
THAT?



I ALSO OFTEN
GET COMMENTS
THAT THE LABELS
ARE CROOKED,

BUT MY FAMILY
PUTS ON THE
LABELS BY HAND,
SO I CAN'T
REFUTE THAT.



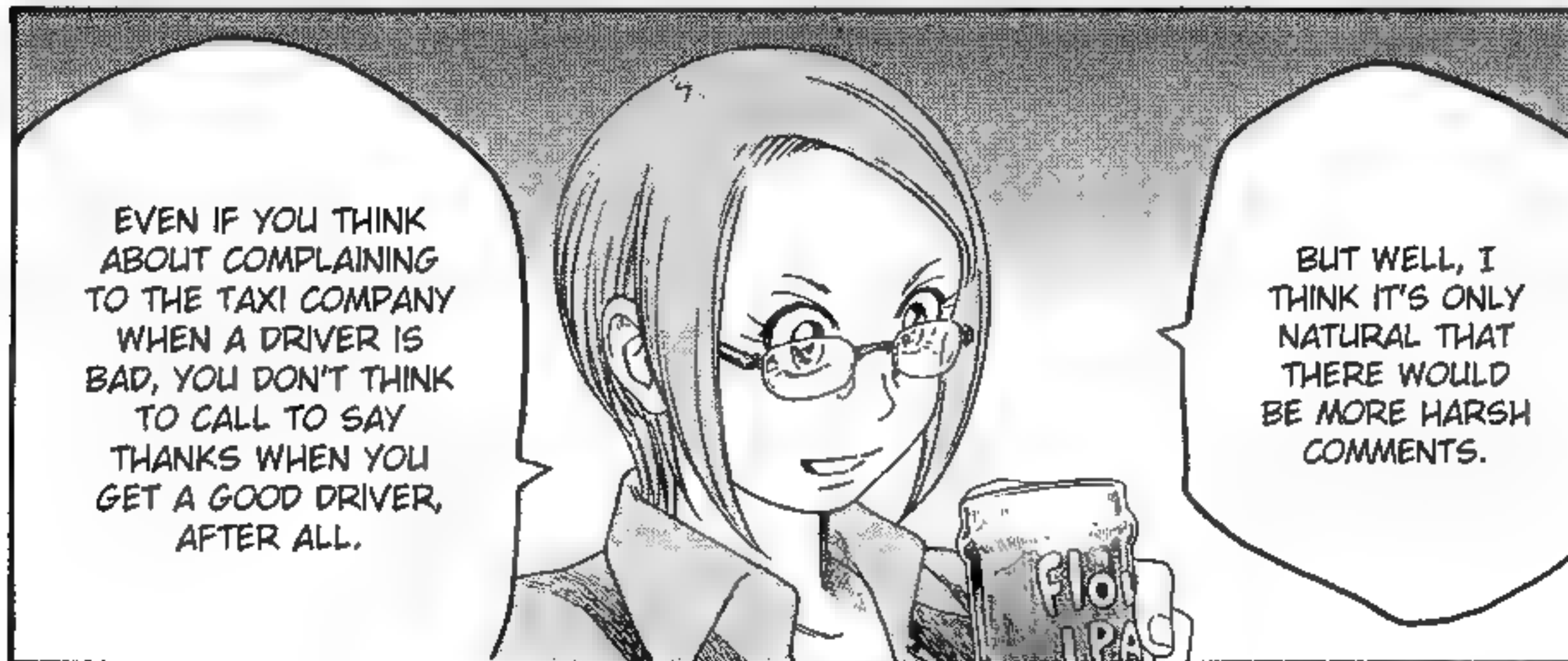
I ALSO GET STUFF LIKE, "SOMETHING THIS BITTER ISN'T BEER" WHEN SOMEONE'S HAD MY IPA,

AND PEOPLE HAVE ALSO SAID THAT MY WEIZEN "MUST BE SPOILED BECAUSE IT'S CLOUDY."



IT'S PRETTY RARE FOR THEM TO RETURN IT,

AND EVEN IF I REFUTE WHAT THEY SAY, IT JUST COMES OFF AS AN EXCUSE.



EVEN IF YOU THINK ABOUT COMPLAINING TO THE TAXI COMPANY WHEN A DRIVER IS BAD, YOU DON'T THINK TO CALL TO SAY THANKS WHEN YOU GET A GOOD DRIVER, AFTER ALL.

BUT WELL, I THINK IT'S ONLY NATURAL THAT THERE WOULD BE MORE HARSH COMMENTS.



THEY'RE JUST SHOWING HOW IGNORANT THEY ARE IF THEY COMPLAIN ABOUT STUFF OTHER THAN THE TASTE WITHOUT EVEN TRYING IT!

THOSE ARE JUST PEOPLE THAT LIKE TO LODGE COMPLAINTS! YOU SHOULD JUST THROW IT BACK IN THEIR FACES!

IT'S JUST
DIFFICULT TO
PERSONALLY
APPROACH
CRAFT BEER.

AND IN
THE WORST
CASE
SCENARIO,
ONLY THE
WATER WILL
HAVE COME
FROM JAPAN,
RIGHT?

SO CRAFT BEER IS
GONNA GO FROM
SOMETHING MINOR
TO SOMETHING
EVEN MORE NICHE!

I DON'T
NEED TO BE
WELL-VERSED
IN BEER.

TAKING BEER
PRODUCED ON A
SMALL SCALE THAT
TASTES DIFFERENT
FROM WHAT THE
MAJOR BREWERIES
SELL AND CALLING
IT "CRAFT BEER"
IS JUST A LAME
EXCUSE ON
YOUR PART!

AH!



CRAFT
BEER
HASN'T
TAKEN
HOLD IN
JAPAN
LIKE IT
HAS IN
AMERICA.

I'LL DRINK
JUST ABOUT
ANYTHING, BUT
JAPANESE
CRAFT BEER
ISN'T REALLY
MY THING.

IN THE END, MOST
JAPANESE CRAFT
BEER JUST COPIES
BEER FROM
SOMEWHERE
ELSE.

IT'S OBVIOUS
THAT YOU WANT
TO ACTUALLY
USE THE IMAGE
OF BELGIAN
CRAFT BEER TO
YOUR ADVANTAGE!

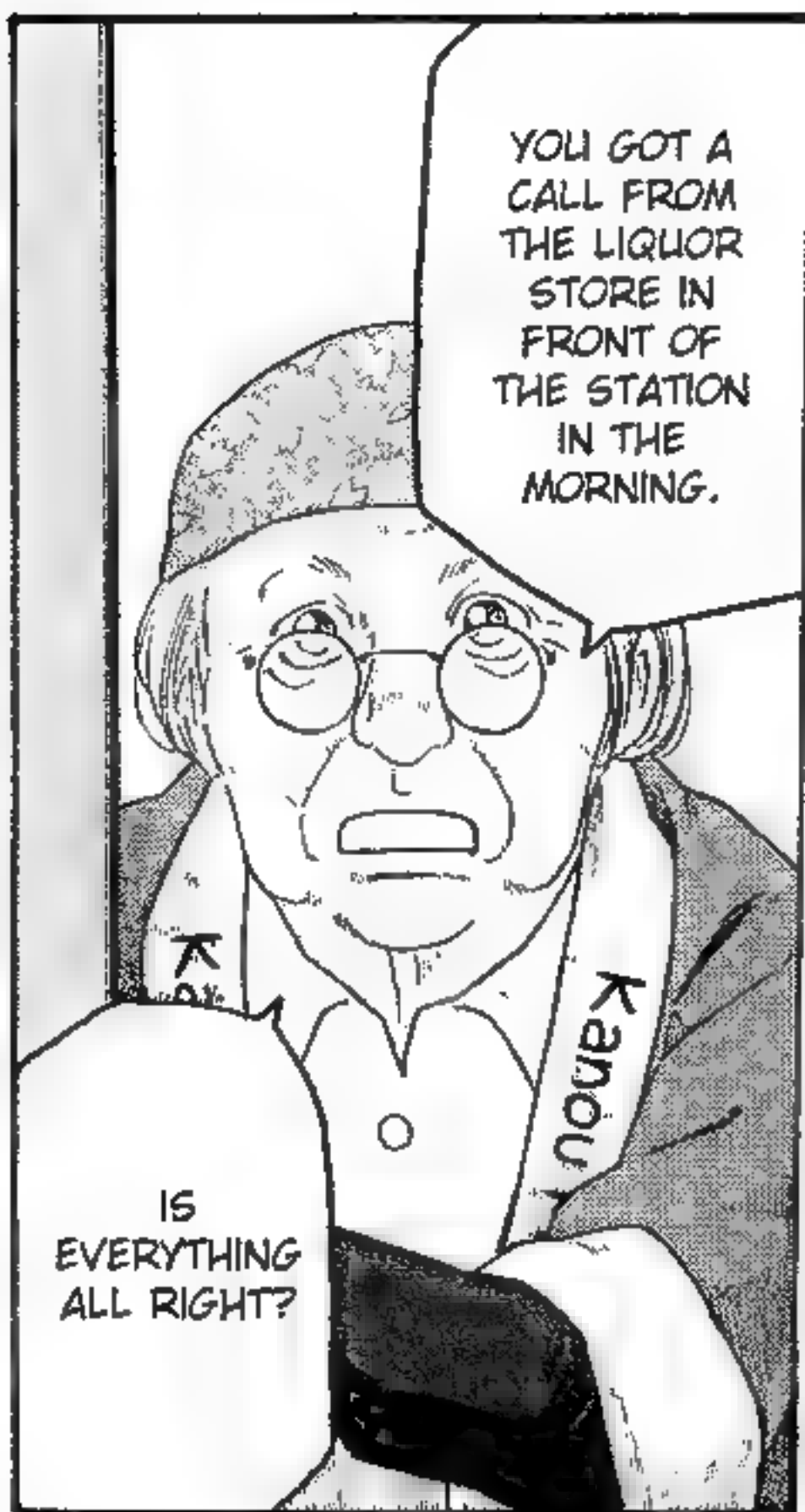
BUT
THERE'S
NO WAY
THAT
COULD
BEAT THE
HISTORY,
TRAITS AND
REGIONALITY
THAT
SURROUNDS
MISO IN
JAPAN.

CRAZES ARE NO MATCH FOR HISTORY.

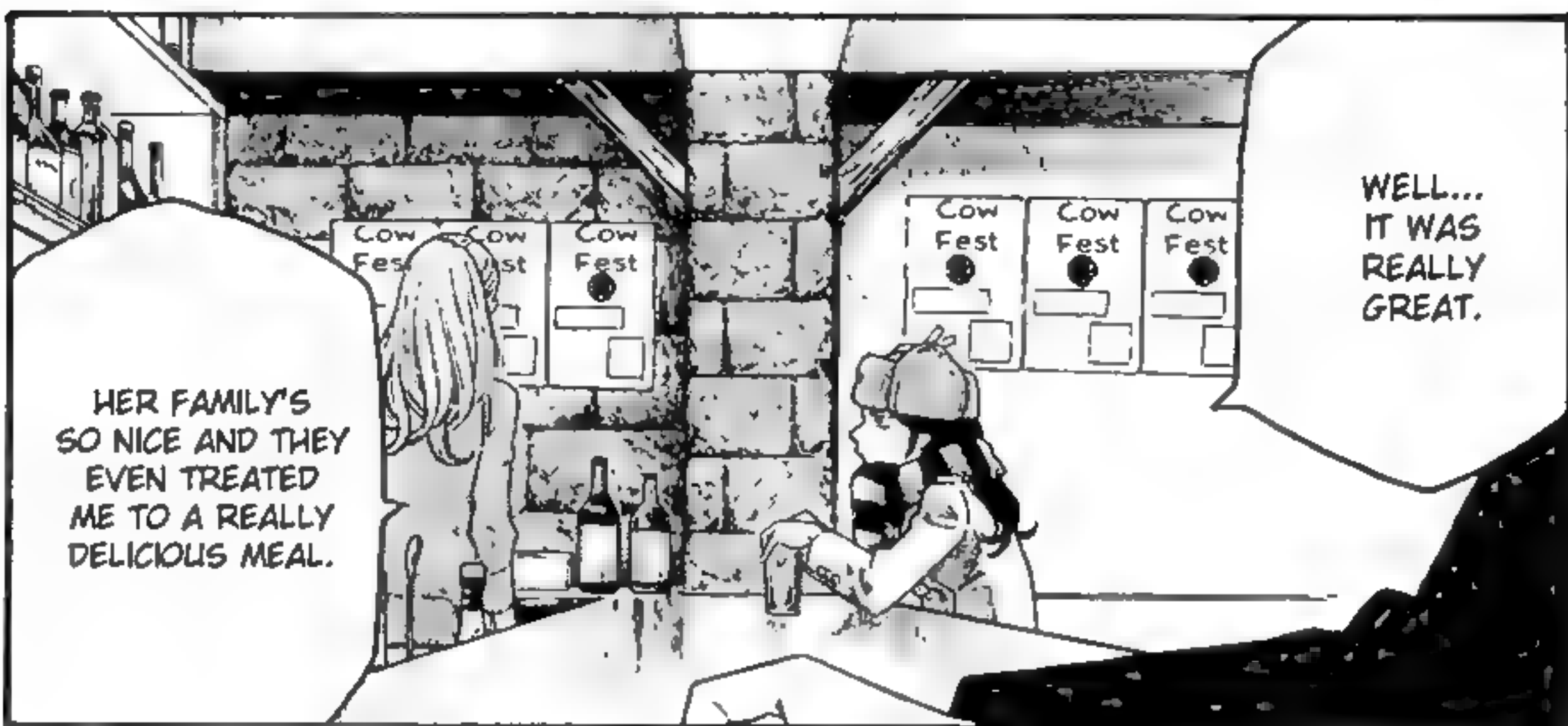
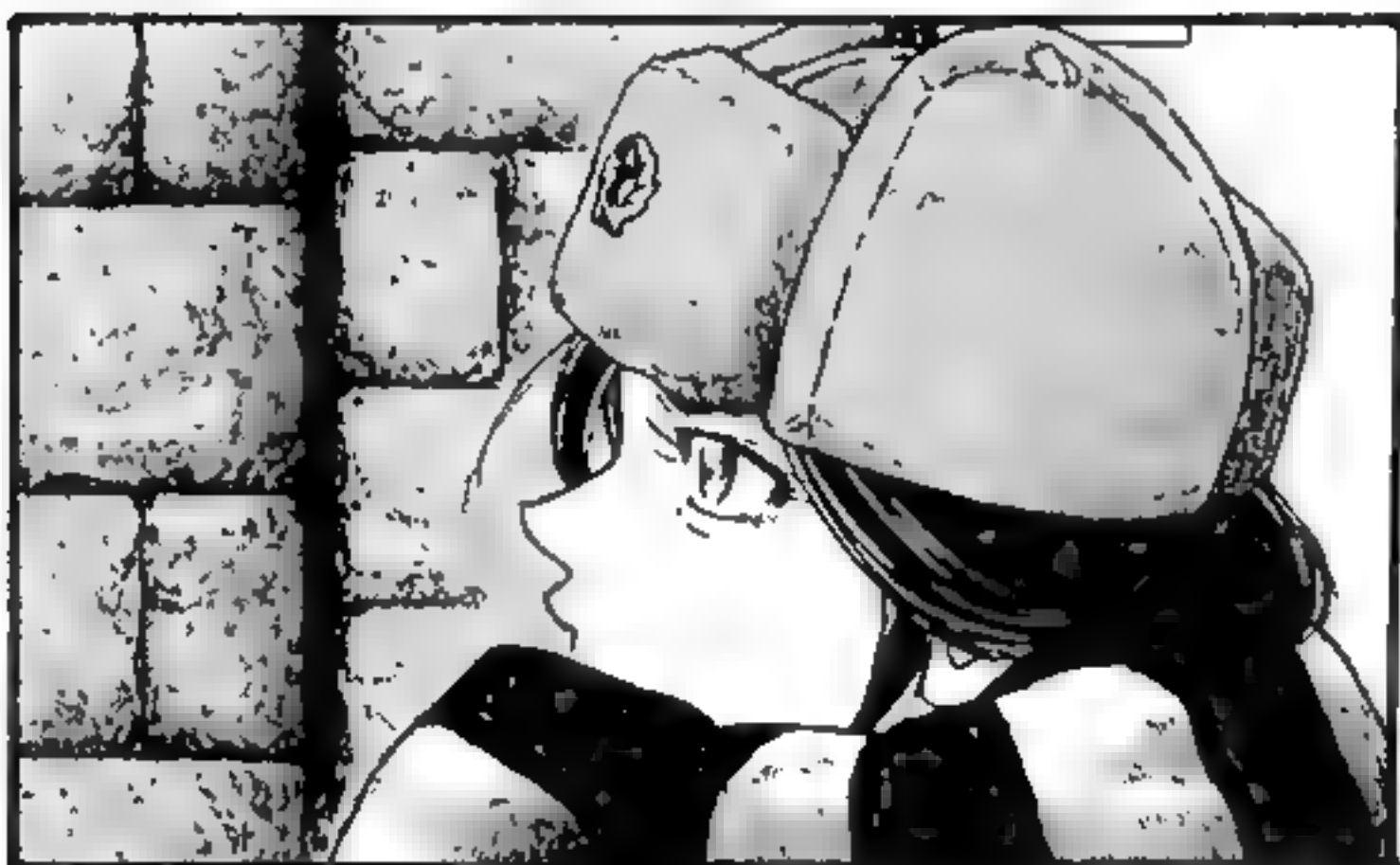
THAT MEANS
A LOT OF
PEOPLE ARE
DRINKING IT,
AFTER ALL!



EVEN SO,
I'M GLAD
THAT THERE
ARE MORE
COMMENTS
THAN BEFORE!



Come to think of it, we'll be doing something to commemorate and show gratitude for nearly four years that this series has been ongoing. See Evening for more.





Aya
Hirooka

Is it wrong
just to say
that she's
the only
character
with droopy
eyes?
Ah, the
editor
recommends
her.



Bartender

Is it wrong just to
say that he's reliable?

THAT'S
NOT GONNA
HAPPEN.

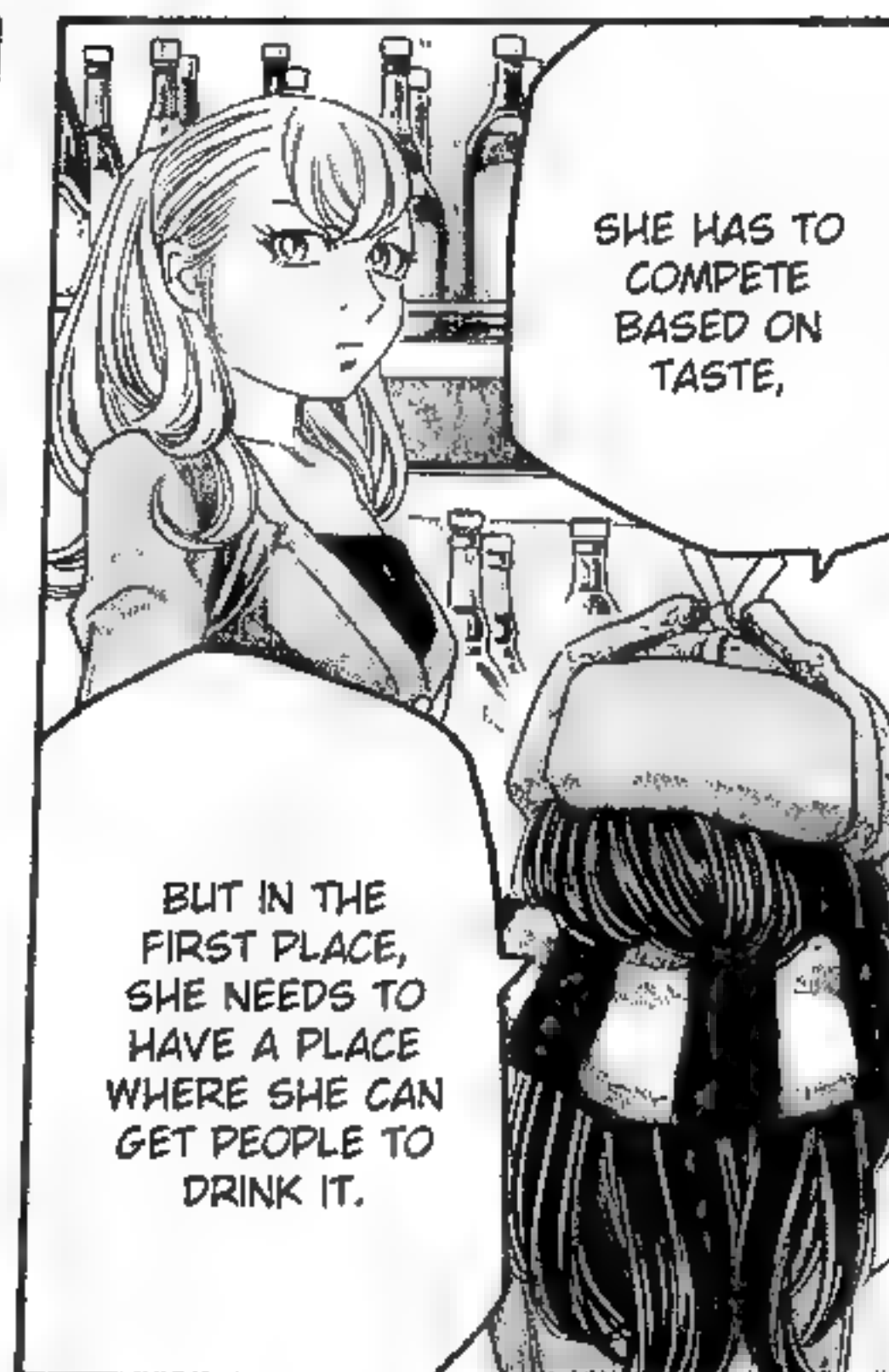


BUT...



HMMM

BUT EVERY
JOB HAS TO
DEAL WITH
COMPLAINTS.



SHE HAS TO
COMPETE
BASED ON
TASTE,

BUT IN THE
FIRST PLACE,
SHE NEEDS TO
HAVE A PLACE
WHERE SHE CAN
GET PEOPLE TO
DRINK IT.

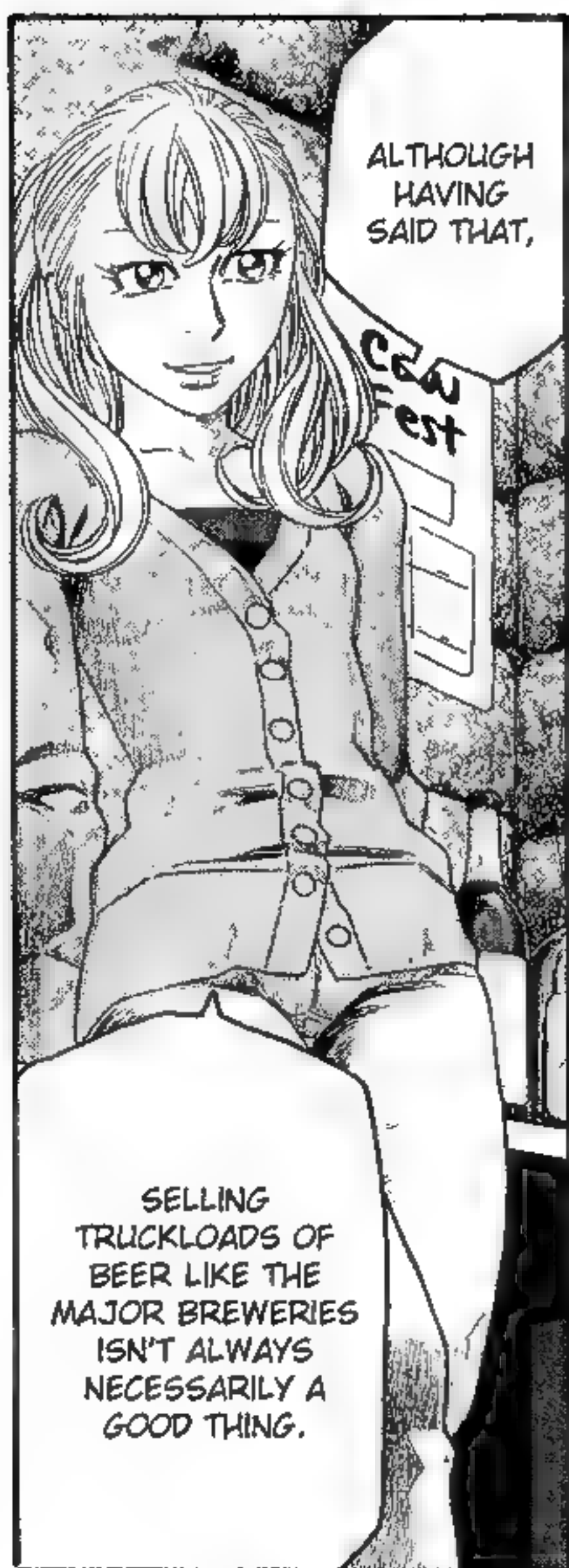


I don't mind
that they call it
"craft beer"

BUT I FEEL THAT
THE CRAFT BEER
INDUSTRY HAS TO
RESOLVE THAT
THEMSELVES.

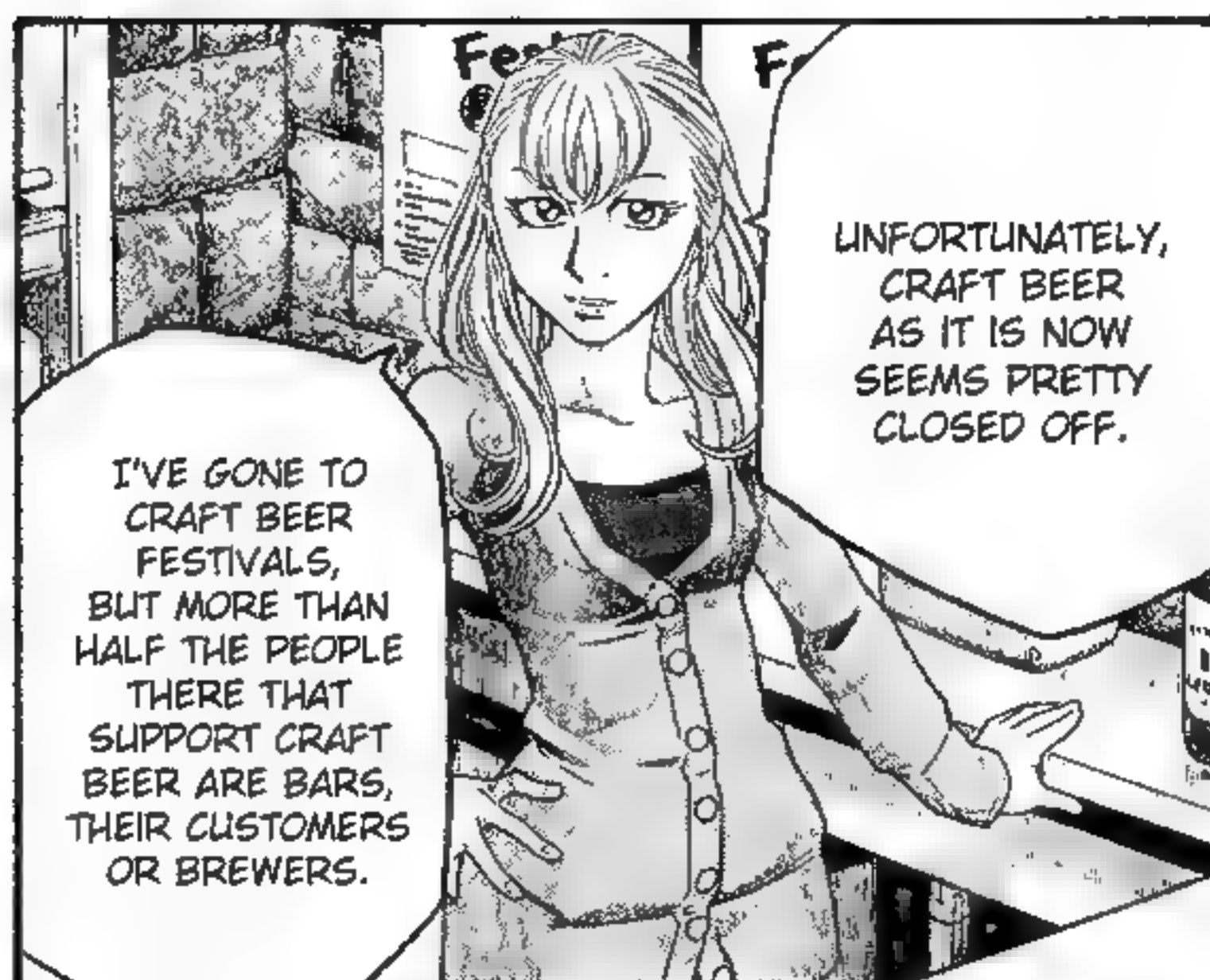
FOR MY PART...
I THINK
THERE'S TOO
MUCH BIAS
TOWARDS
CRAFT BEER,

Craft beer
This is what
it's called in
America.
It mainly
indicates
small scale
breweries,
but it's also
used to
emphasize
the
hand-crafted
nature of
the beer



ALTHOUGH
HAVING
SAID THAT,

SELLING
TRUCKLOADS OF
BEER LIKE THE
MAJOR BREWERIES
ISN'T ALWAYS
NECESSARILY A
GOOD THING.



UNFORTUNATELY,
CRAFT BEER
AS IT IS NOW
SEEMS PRETTY
CLOSED OFF.

I'VE GONE TO
CRAFT BEER
FESTIVALS,
BUT MORE THAN
HALF THE PEOPLE
THERE THAT
SUPPORT CRAFT
BEER ARE BARS,
THEIR CUSTOMERS
OR BREWERS.



THEIR WAY OF
ATTRACTING
CUSTOMERS
SEEMS SO
SELF-SERVING.

IT KINDA MAKES ME
WONDER IF THEY
EVEN WANT A LOT
OF PEOPLE TO
KNOW ABOUT AND
TASTE THEIR BEER.



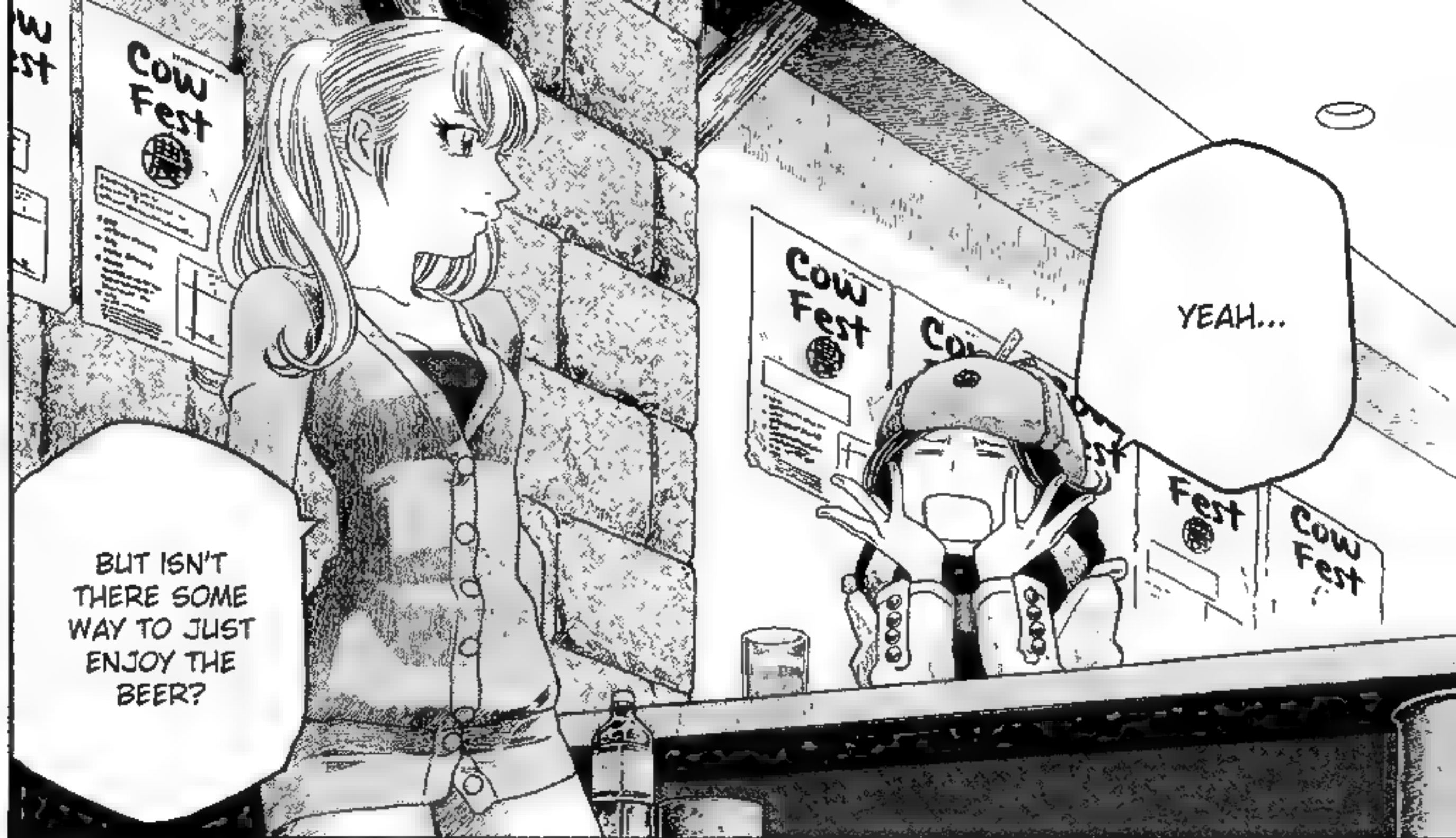
THERE'S
A LOT OF
CRAFT BEER
NOWADAYS

THAT
MAKE PEOPLE
REALIZE JUST
HOW DELICIOUS
IT CAN BE,
AFTER ALL.



I DON'T
THINK THAT
MATTERS.

STUFF LIKE "IT
DOESN'T HAVE TO
BE WELL-KNOWN"
OR "I WANT IT
TO SELL WELL"
WOULD JUST BE
THINKING ABOUT
IT LOGICALLY.



BUT ISN'T
THERE SOME
WAY TO JUST
ENJOY THE
BEER?

YEAH...



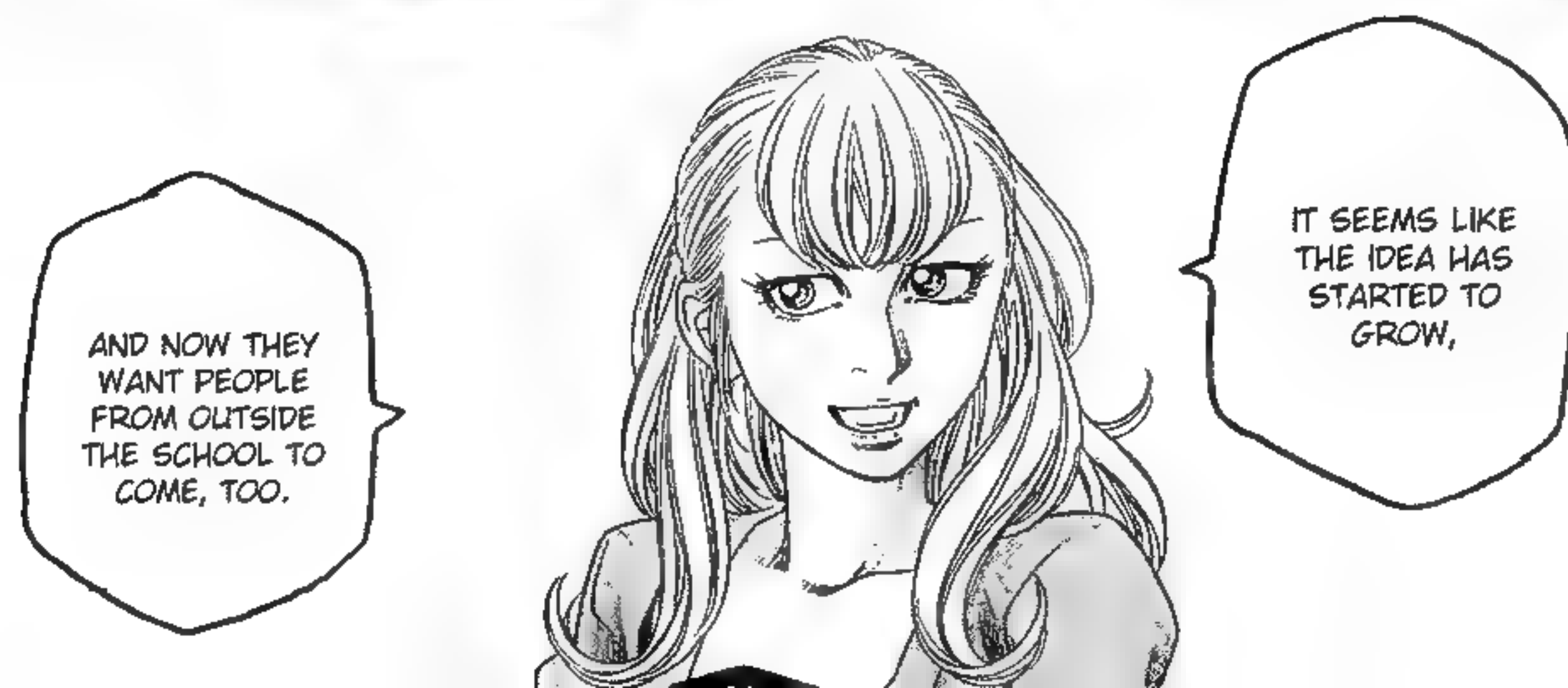
THE LIVESTOCK
DEPARTMENT IS
PUTTING ON A
COW FESTIVAL,
RIGHT?

SEE
THOSE FLIERS
PROFESSOR
ITSUKI LEFT
HERE FOR US
TO PUT UP?



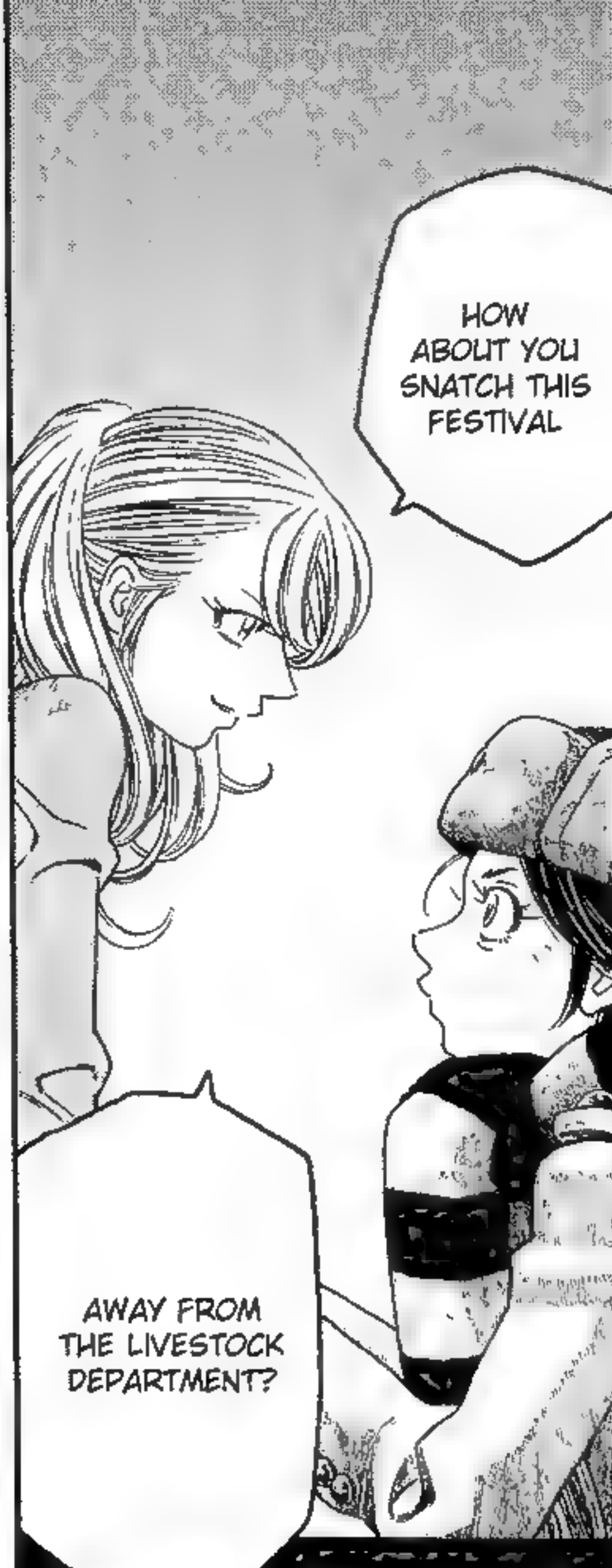
I'M NOT
TRYING TO
SAY SOMETHING
EGOTISTICAL LIKE
I WANT TO SAVE
KANOU FARM,

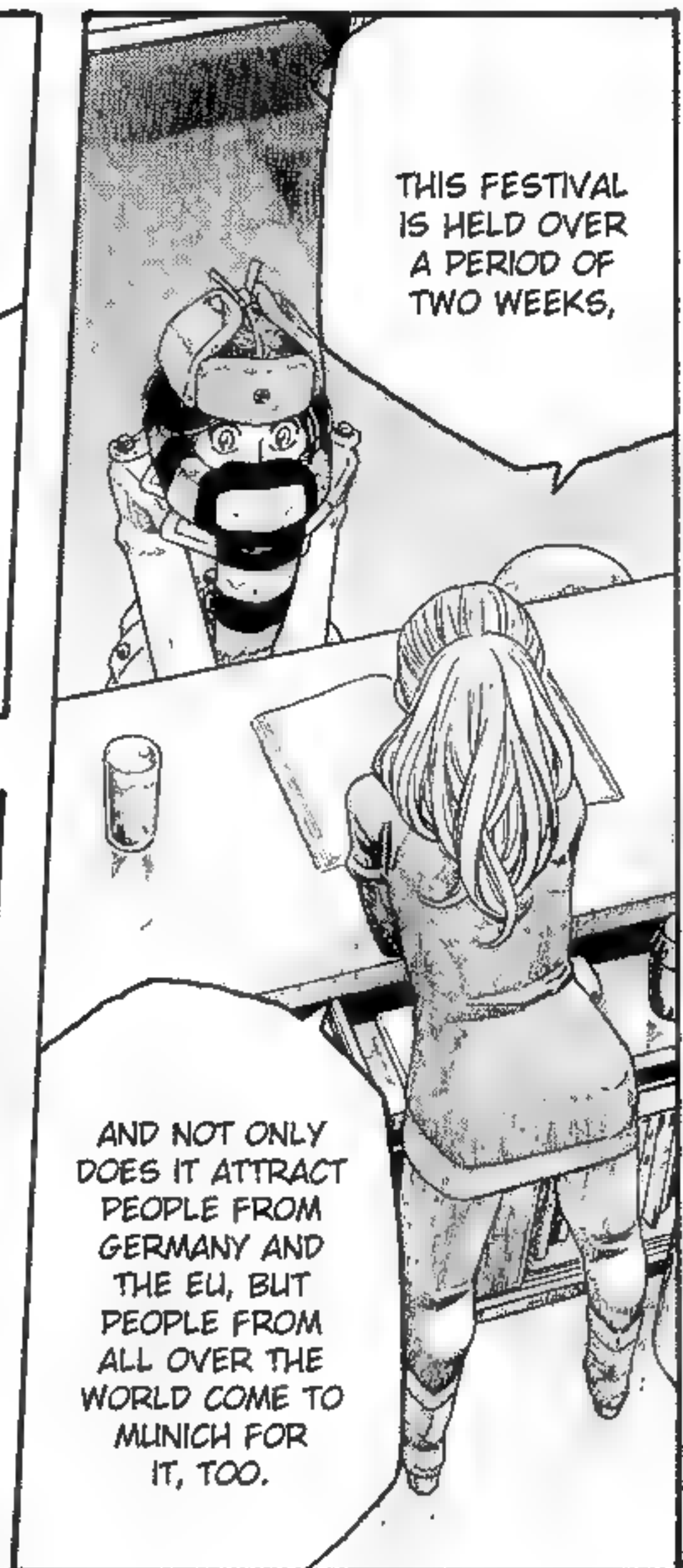
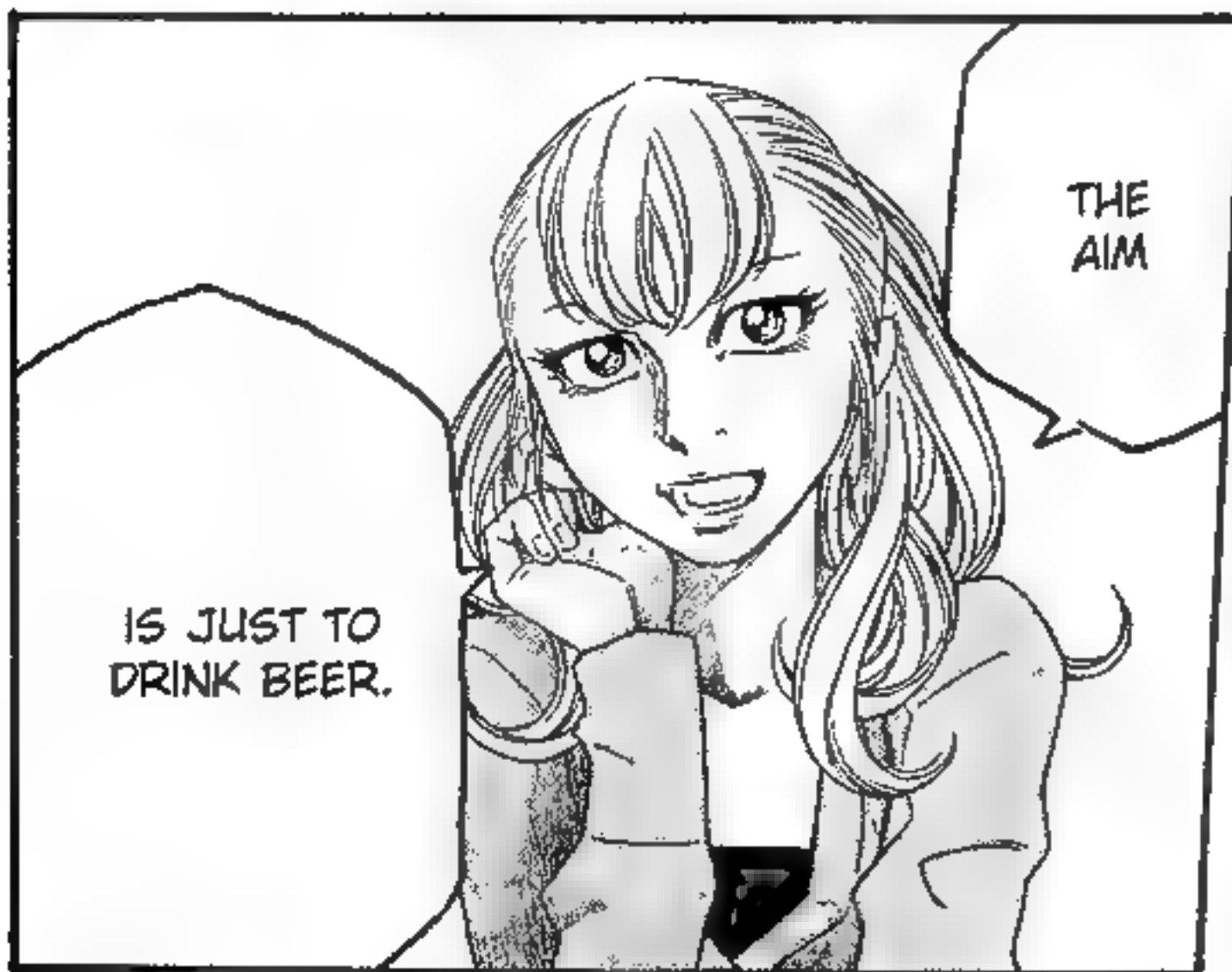
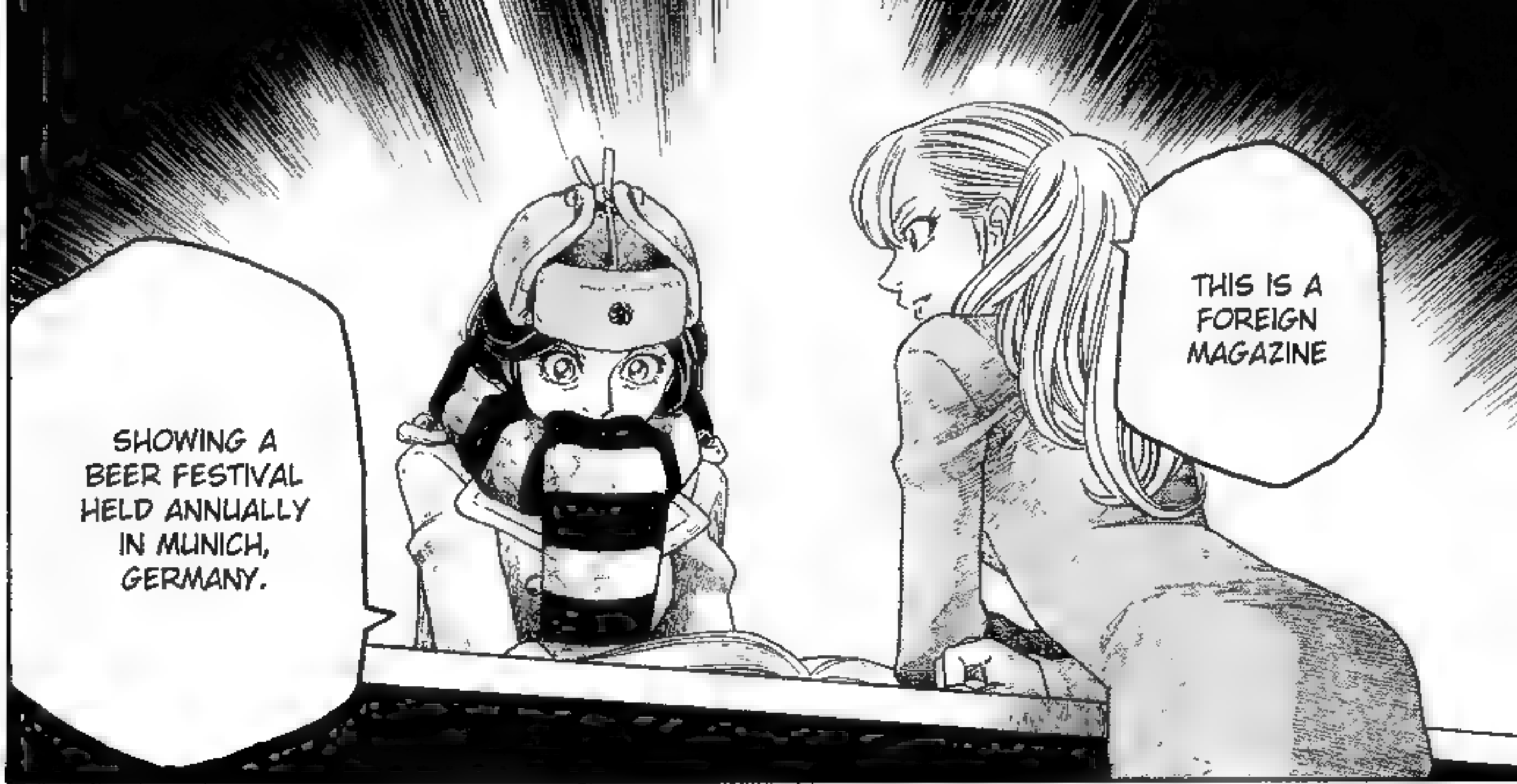
BUT I WANT
TO HELP
THEM OUT
SOMEHOW.



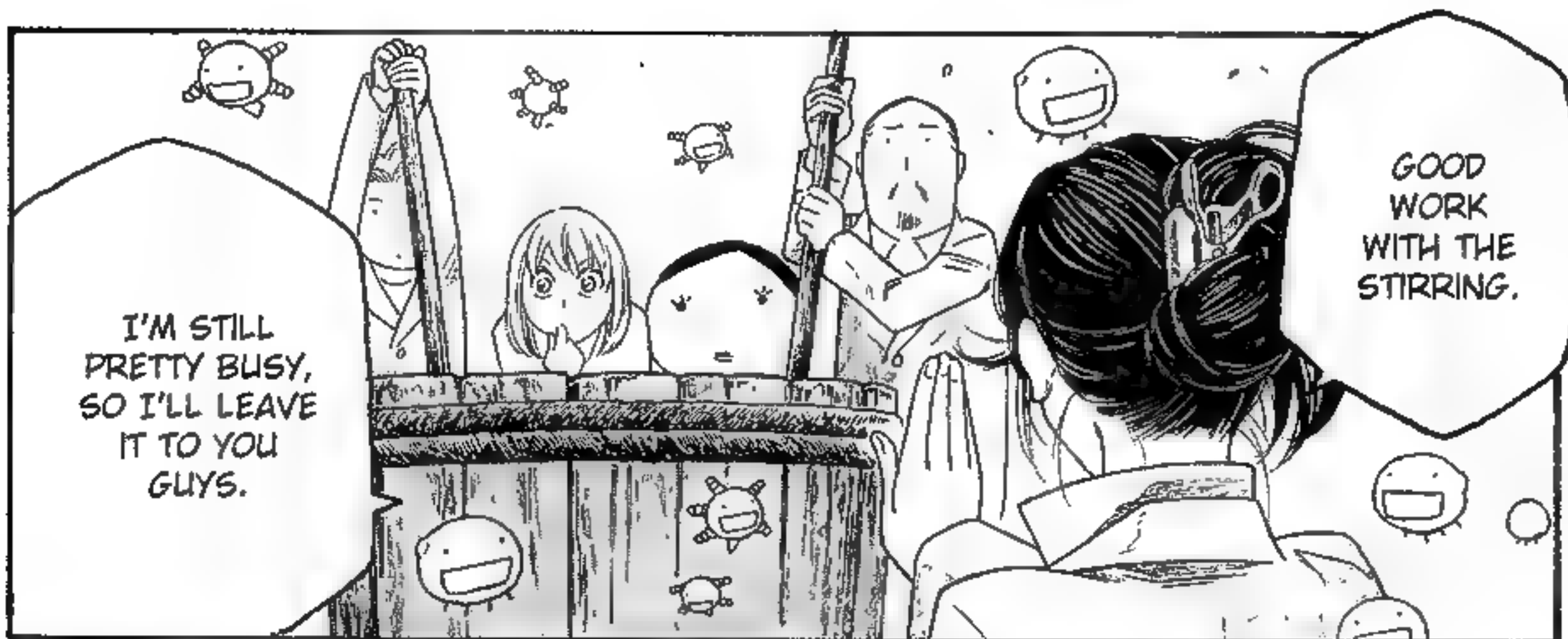
AND NOW THEY
WANT PEOPLE
FROM OUTSIDE
THE SCHOOL TO
COME, TOO.

IT SEEMS LIKE
THE IDEA HAS
STARTED TO
GROW,









Kaoru Misato

He's a second-year who has finally returned to the main story.



Takuma Kawahama

The same as the above. He doesn't stand out much.



Hazuki Oikawa

She's a first-year who played the biggest role in volume 7.



Tadayasu Sawaki

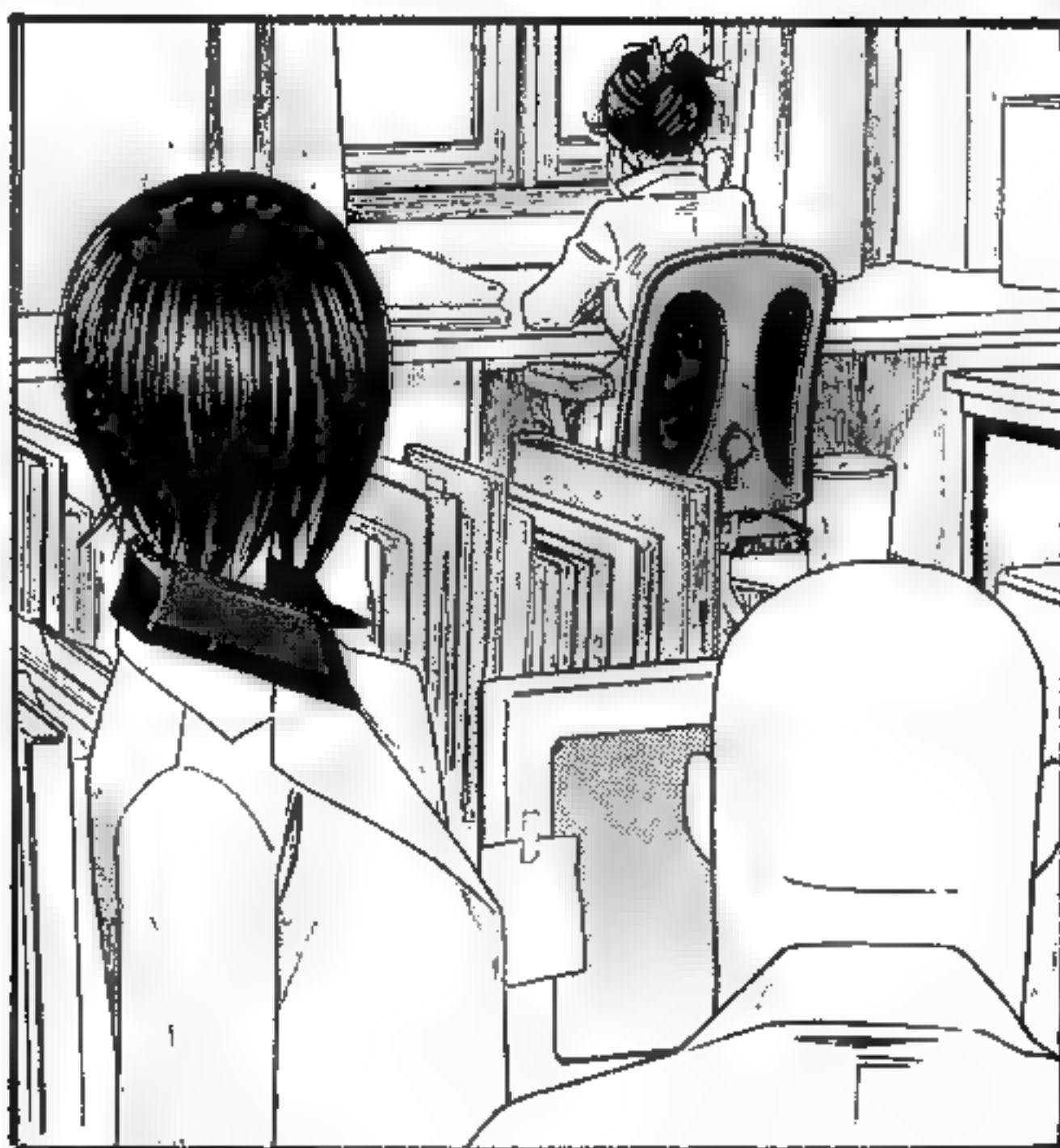
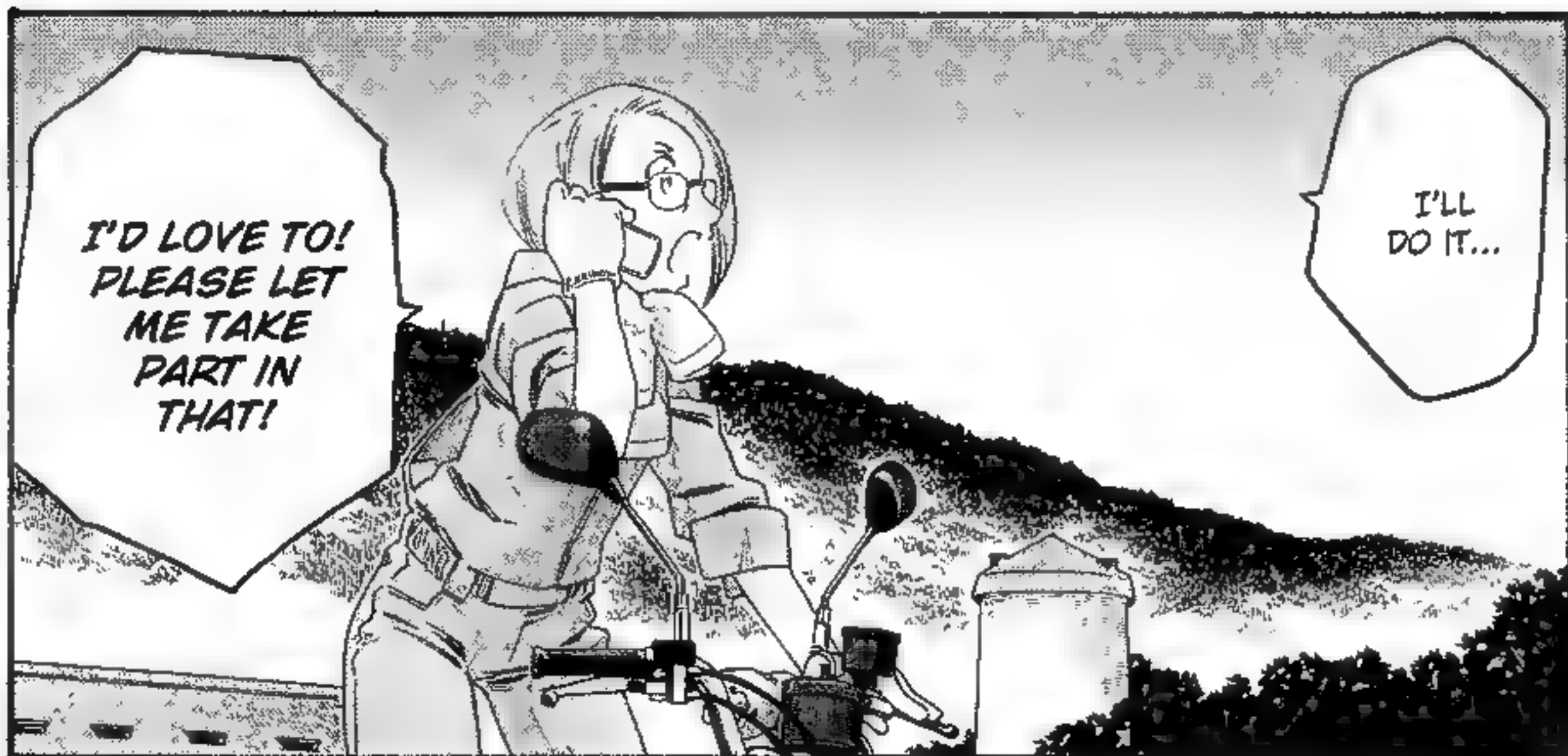
He's the main character who hasn't appeared on the cover of a single volume



Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com



This story is fiction. This has no relation to the story, but reading Manabu Makime's or Tomihiko Morimi's novels kind of makes me wish I went to school in western Japan. Ah, I guess those are fiction, too.

A microbe web widget clock is being distributed
For free! See Evening's homepage for details!!



BUT EVEN SO, I'M
HOPING THAT YOU'LL
AGREE THAT THIS
WOULD BENEFIT YOU
BY MAKING THE BEER
YOUR BREWERY
PRODUCES MORE
WIDELY KNOWN.

TO BE HONEST,
INSTEAD OF
THERE BEING ANY
FINANCIAL GAINS,
YOU MIGHT
LOSE MONEY,



THIS WILL BE A
BEER FESTIVAL AT
A UNIVERSITY, SO
WE'LL DEAL WITH
EVERYTHING SO AS
NOT TO CAUSE ANY
PROBLEMS FOR
YOUR BREWERY.

OF COURSE WE
WON'T ALLOW
ANY UNDERAGE
DRINKING.



OF COURSE!
THIS IS JUST AN
UNREASONABLE
REQUEST
BASED ON MY
CONFIDENCE IN
THE TASTE OF
YOUR BEER.

I WANT
TO HELP YOU
ADVERTISE
YOUR BEER SO
YOU CAN GET
MORE PEOPLE
TO TRY IT.



Hana
Kanou

She's in
charge of
a craft beer
brewery.
She may
look young,
but she's
an adult.



Aoi Mutou

It may be
easy to
forget, but
she's the
only student
taking the
Itsuki lab
seminar



HAVE A
NICE DAY.

THANK YOU
VERY MUCH
FOR YOUR
CONSIDER-
ATION.



Tadayasu
Sawaki

He's
the main
character
and he's
always
getting
upstaged
by those
around him.



A LIST
OF BEER
BREWRIES
FROM
ACROSS THE
COUNTRY...?



Whew...

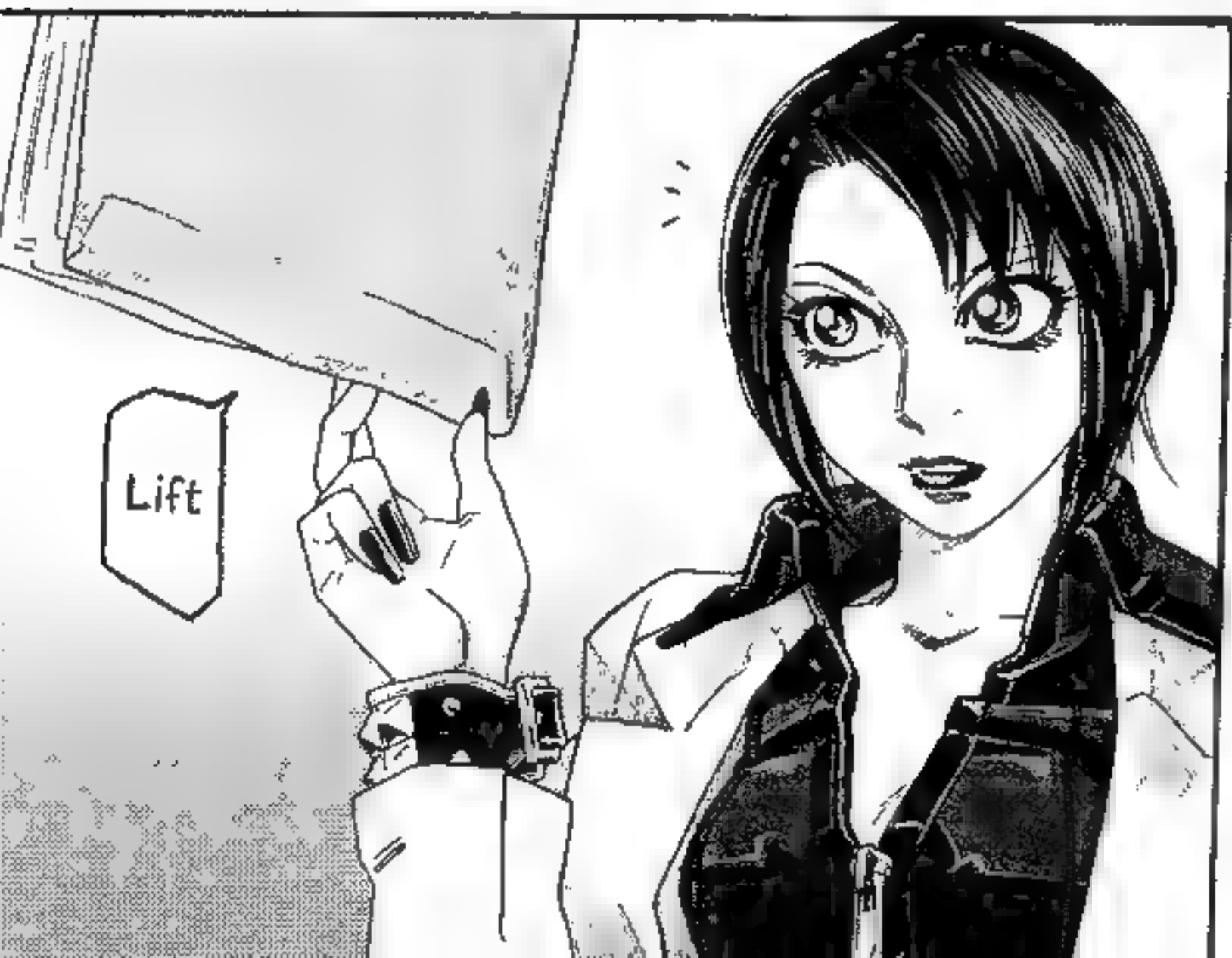
NEXT
UP IS...



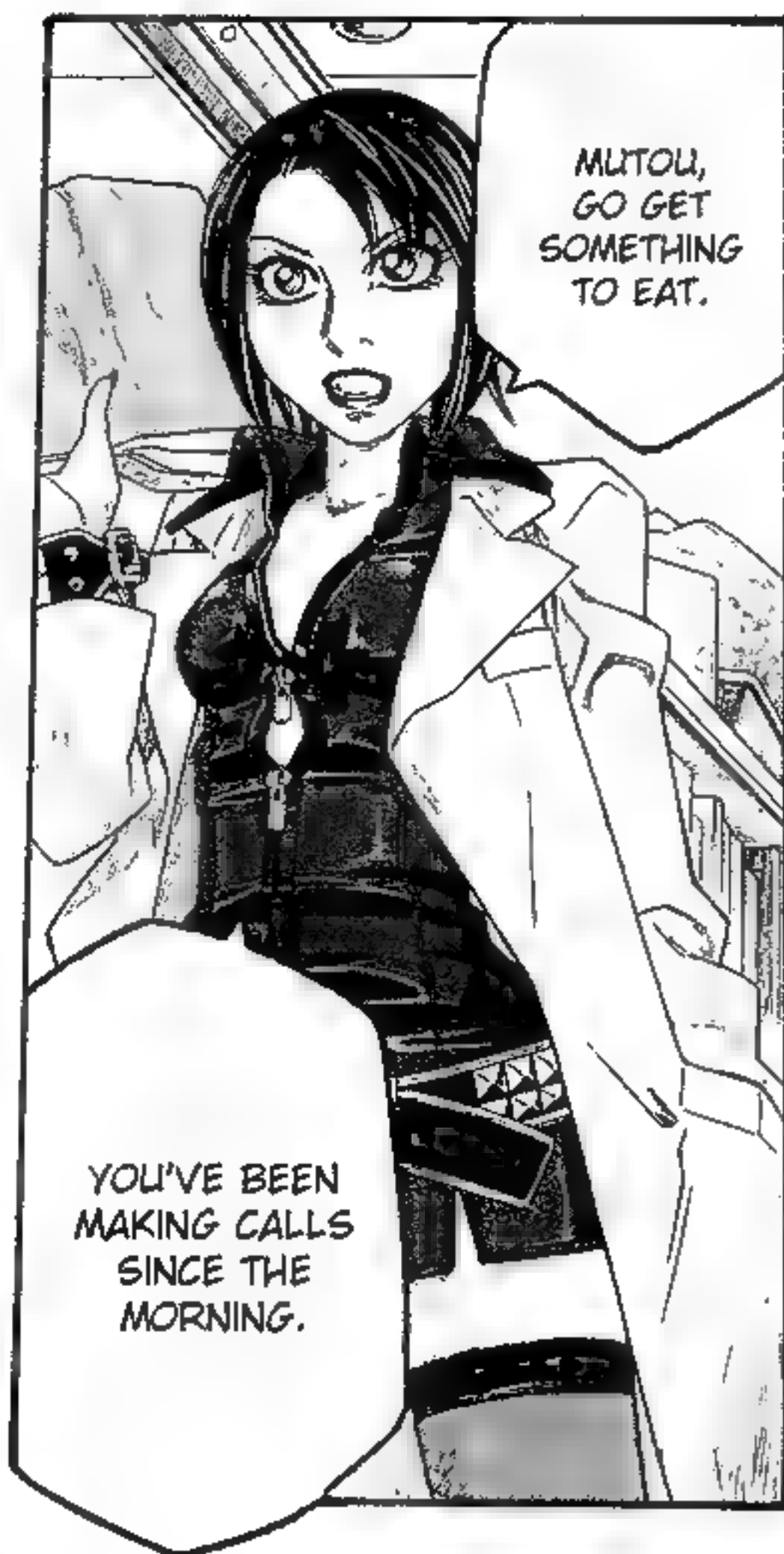
Whew...

SORRY
ABOUT
HOGGING
THE PHONE
ALL THIS
TIME.

AHHH...IT'S
ALREADY THE
AFTERNOON?



Lift



MUTOU,
GO GET
SOMETHING
TO EAT.

YOU'VE BEEN
MAKING CALLS
SINCE THE
MORNING.

CH. 95: MISS AGRICULTURE



AREN'T WE JUST
BASICALLY ASKING
EACH OF THESE
BREWERIES
TO BRING THEIR
BEER HERE?

Let's split
these up.

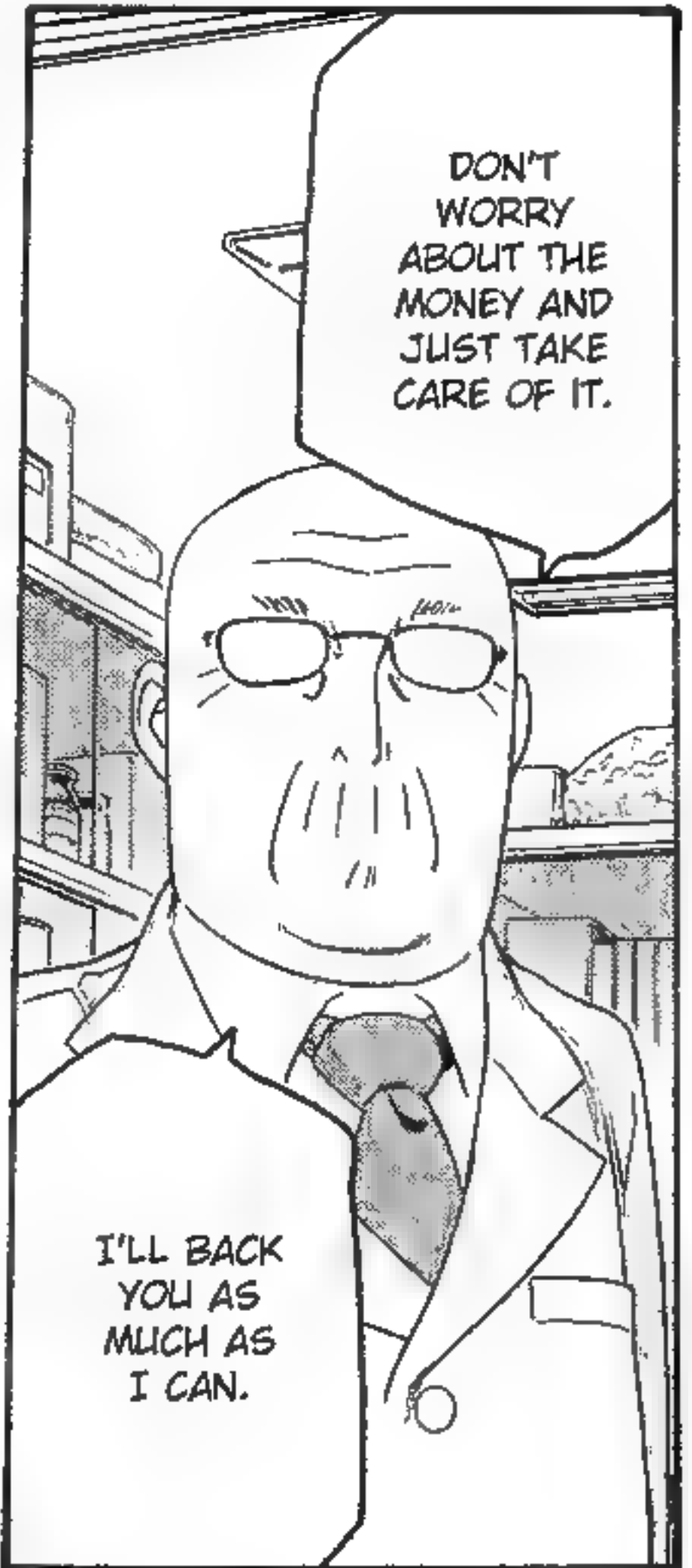
YOU GUYS GOT
THE GIST OF IT
FROM LISTENING
TO MUTOU-SAN,
RIGHT?

I'M GOOD
WITH FORMAL
SITUATIONS,
SO THIS SORT
OF STUFF IS
RIGHT UP
MY ALLEY.



Haruka Hasegawa

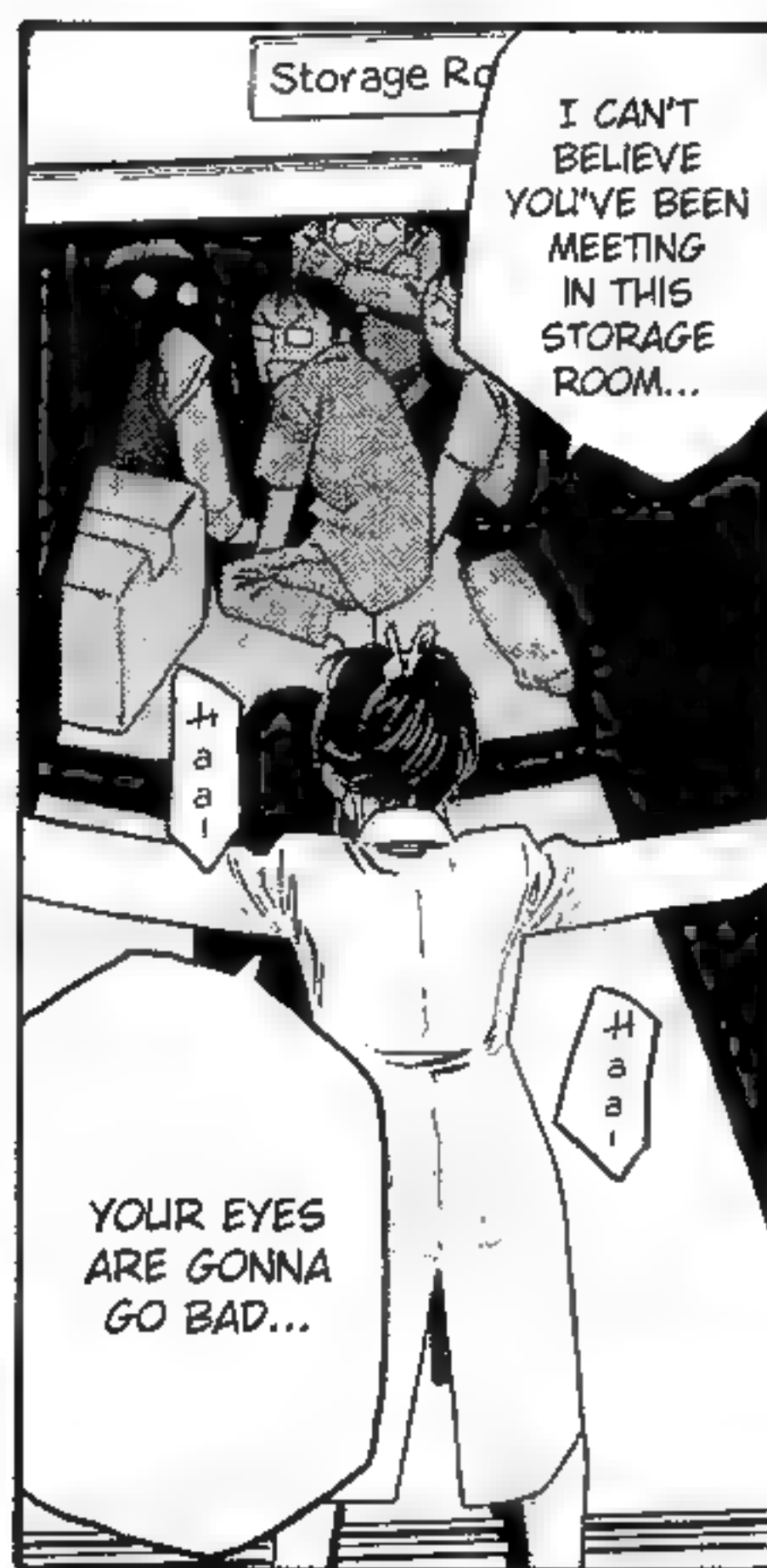
Pay attention to when the papers are lifted out of her hand in the last panel on page 125.



Kaoru Misato

The editor felt something when he took the papers out of her hand.





Former
UFO Club
members

Their club
should
have been
disbanded,
but it looks
like they've
been doing
things in
secret



Takuma
Kawahama

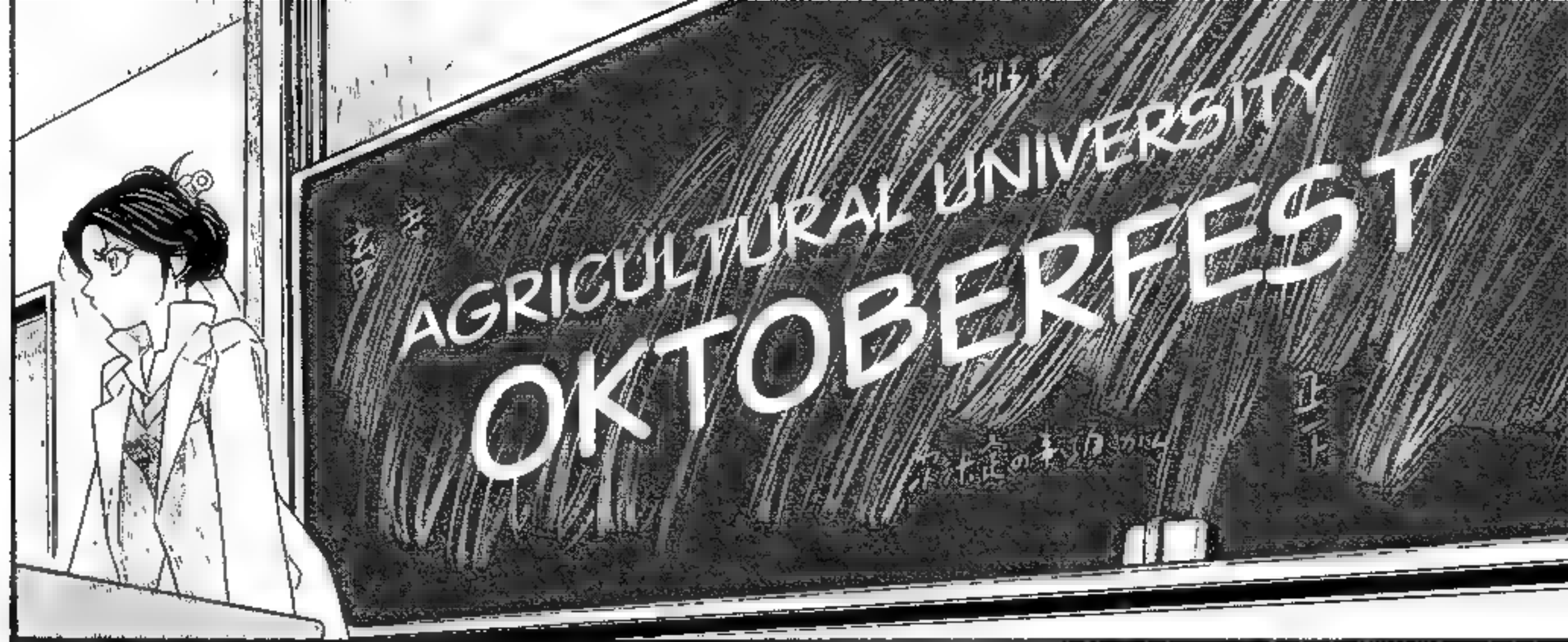
Don't forget
that he
knows a lot
about bugs



Keizou Itsuk'

He seems to be in a good mood.





THE NEXT TWO WEEKS ARE GOING TO BE HECTIC, BUT PLEASE HELP ME OUT!

THAT'S IT FOR THE OVERVIEW.



Nagamine-kun
He's a third-year in the livestock department. Let's properly wash our hands. (See volume 1.)



THAT SOUNDS INTERESTING!

IF YOU'RE GOING TO BE THE OVERALL FACE OF THIS, THEN THE CHEERLEADING CLUB WILL BACK YOU UP!



W-WAIT A SECOND, MUTOU-SAN...

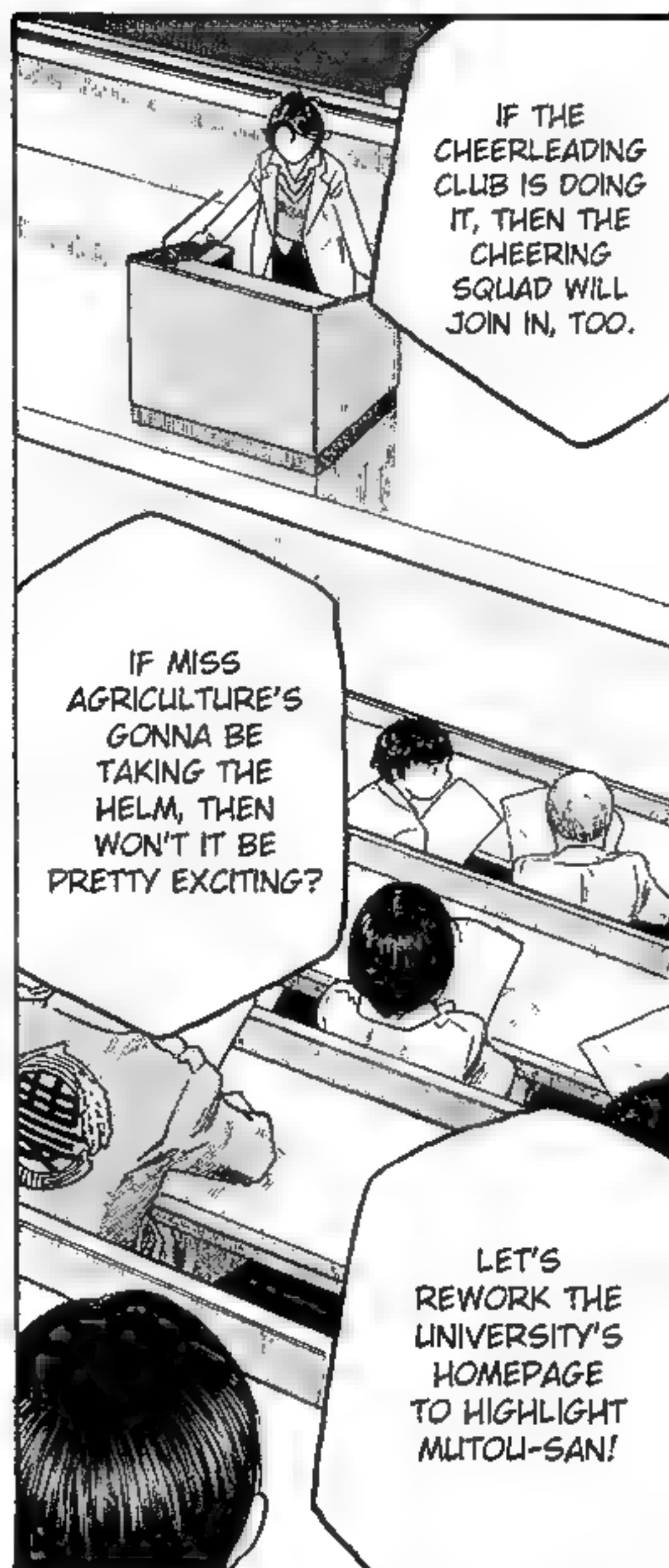
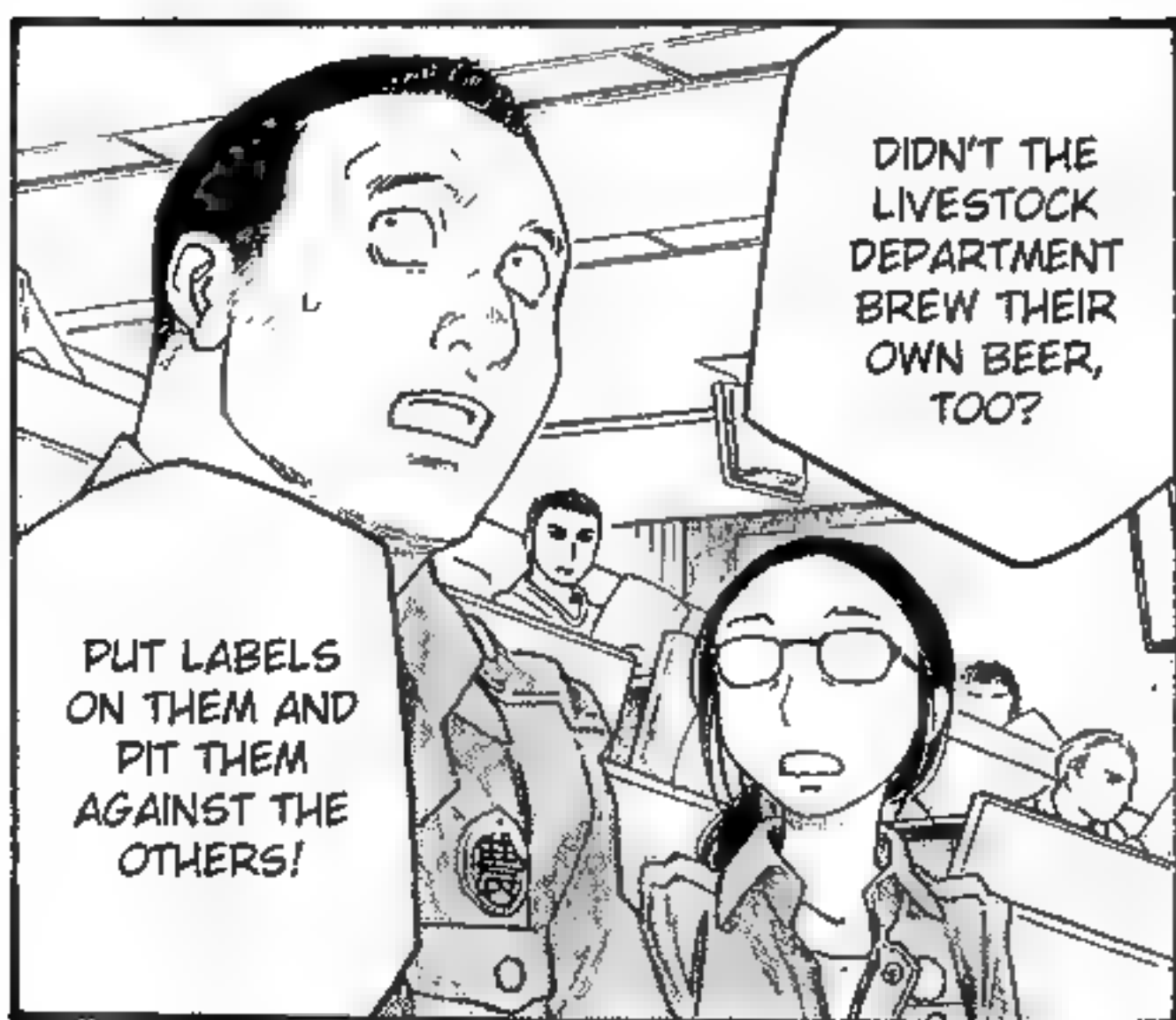
I KNOW THAT EVEN PROFESSOR ITSUKI SAID THAT JUST HAVING A COW FESTIVAL WOULDN'T BE ENOUGH, BUT WE ONLY HAVE TWO WEEKS LEFT.



Glasses-wearing girl in the livestock department
Don't you all like fried chicken? She's surprisingly popular



Aya Hirooka
She's in the Cheerleading Club. What a way to stir things up.





Hazuki O'kawa

I d dn't know she was good at speaking formally. Is that because she likes older men?



Associate Professor Tachibana

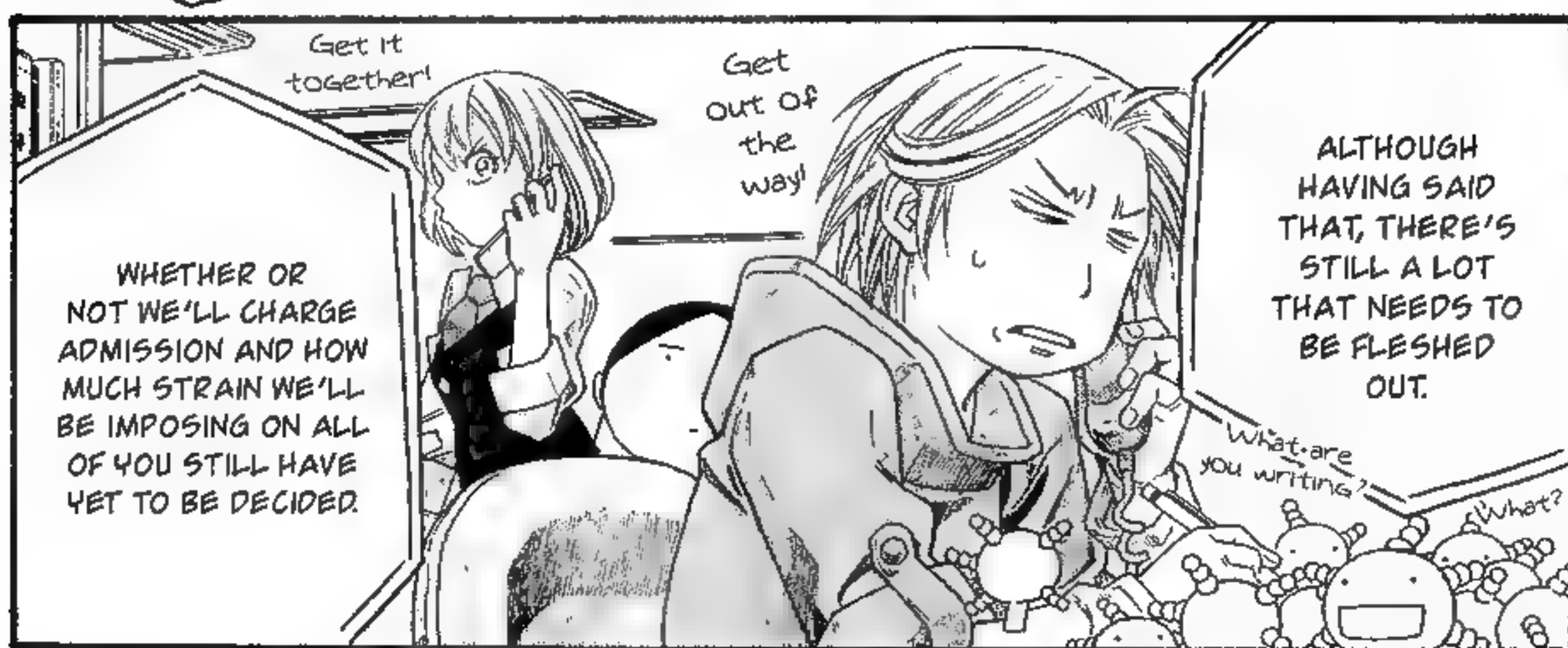
His wounds from Professor M kami still haven't healed!



WE'LL BE
HOLDING
A TASTING
EVENT IN
COLLABORATION
WITH CRAFT BEER
BREWRIES
NATIONWIDE.



AS A JOINT
EVENT WITH
THE LIVESTOCK
DEPARTMENT'S
COW FESTIVAL IN
TWO WEEKS,



WHETHER OR
NOT WE'LL CHARGE
ADMISSION AND HOW
MUCH STRAIN WE'LL
BE IMPOSING ON ALL
OF YOU STILL HAVE
YET TO BE DECIDED.

Get
it
together!

Get
out of
the
way!

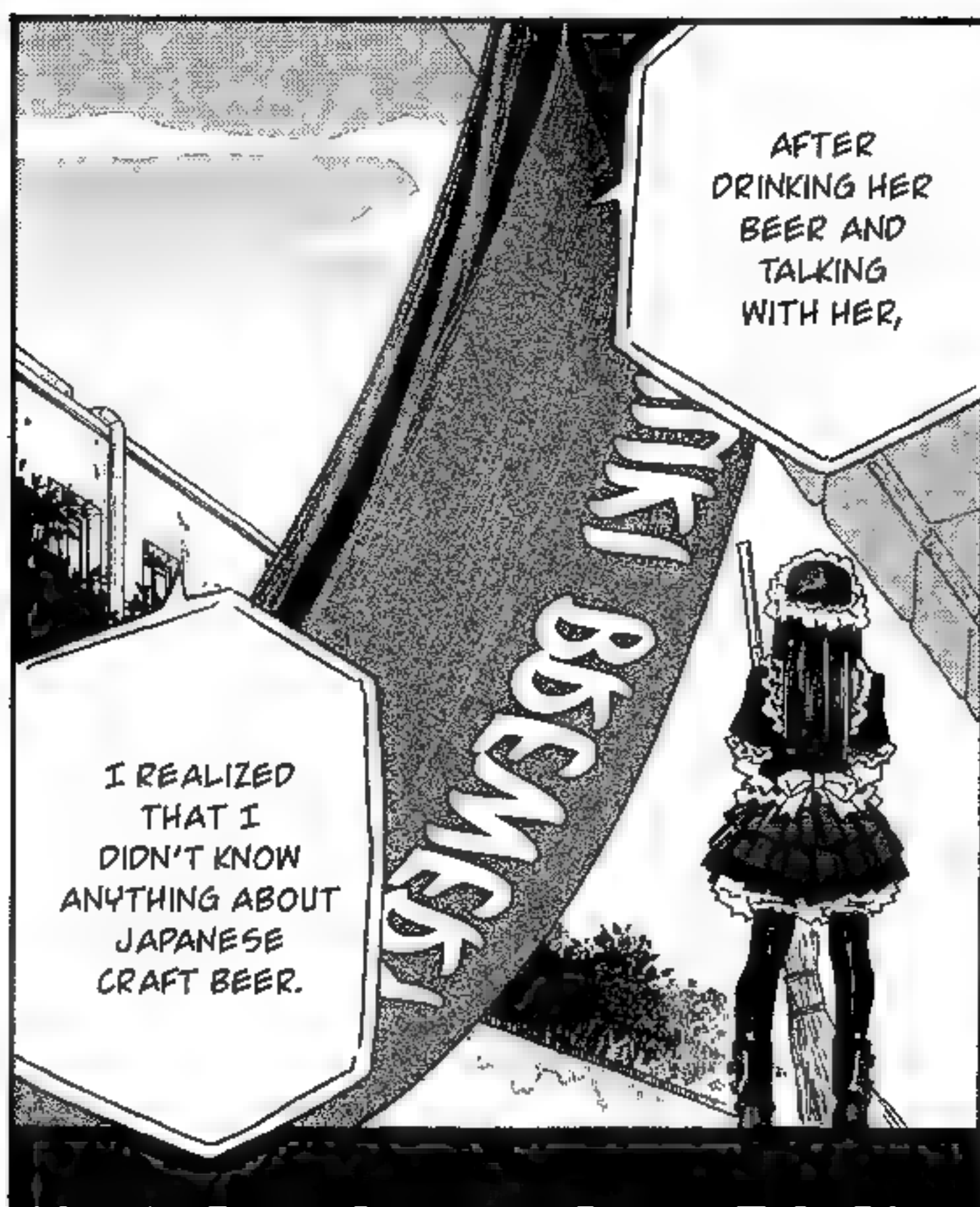
ALTHOUGH
HAVING SAID
THAT, THERE'S
STILL A LOT
THAT NEEDS TO
BE FLESHED
OUT.

What are
you writing?

What?



Kei Yuuki
He's more
popular than
the main
character in
popularity
polis



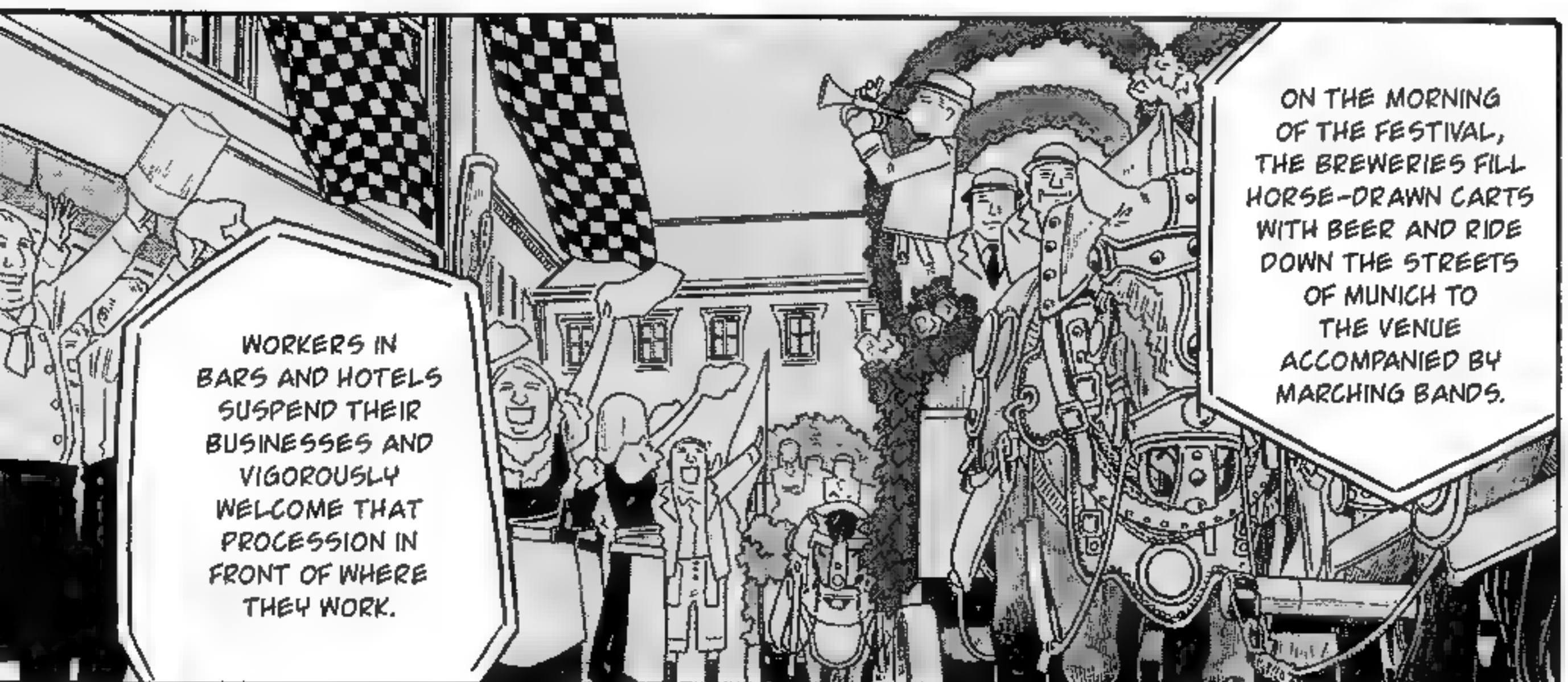
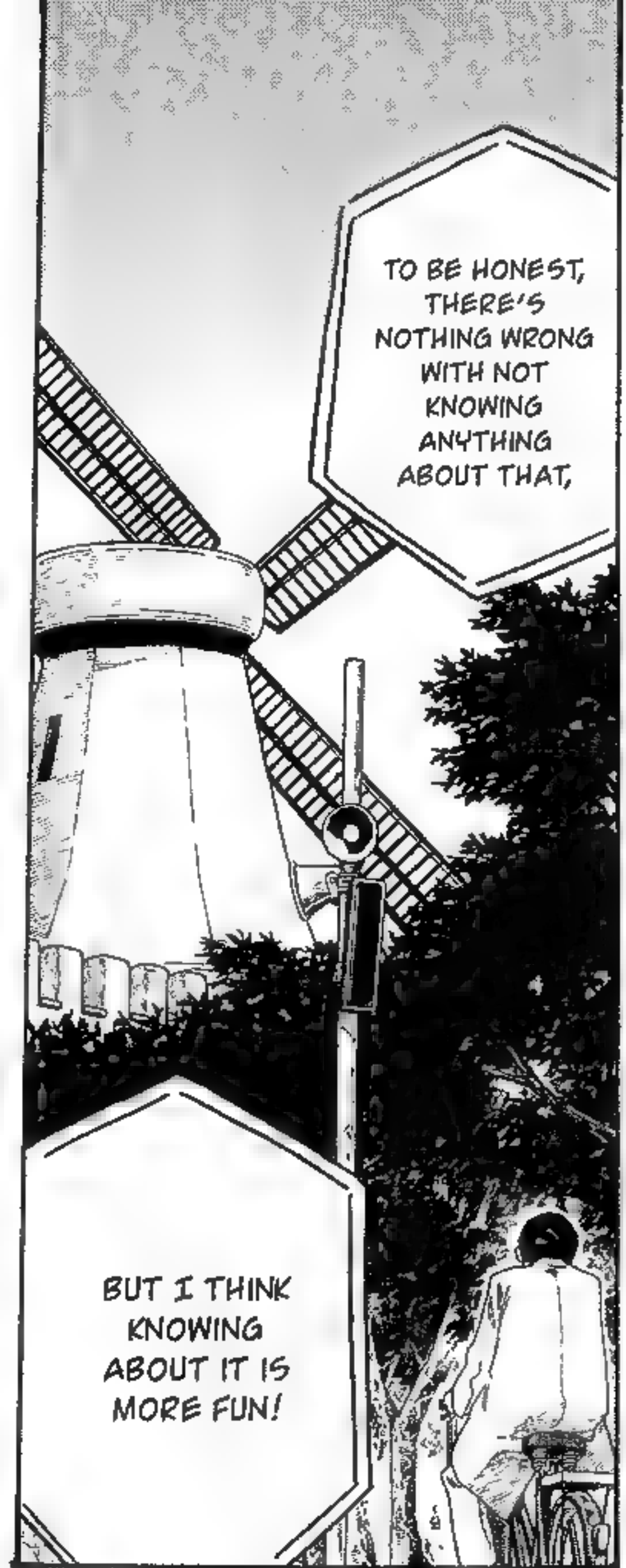
AFTER
DRINKING HER
BEER AND
TALKING
WITH HER,

I REALIZED
THAT I
DIDN'T KNOW
ANYTHING ABOUT
JAPANESE
CRAFT BEER.

THIS ALL
STARTED WHEN
I MET A GIRL
FROM A BEER
BREWERY.

UP UNTIL NOW...
I'VE HAD
A LOT OF
PRECONCEPTIONS
TOWARDS
CRAFT BEER.





Ya

y!

AMONG ALL OF THAT ARE SEVERAL LARGE TENTS THAT ARE JUST FOR DRINKING BEER, SO THE VENUE IS FULL OF ADULTS AND KIDS ALL HAVING FUN.

IT'S HELD IN A LARGE PARK THAT'S NORMALLY EMPTY, BUT THEN AN AMUSEMENT PARK SUDDENLY SHOWS UP WITH THINGS LIKE ROLLER COASTERS AND FERRIS WHEELS.

LÖWENBRÄU

LB

IF IT'S GONNA BE FUN, THEN I DON'T CARE WHAT IT IS.

A FESTIVAL, HUH? I GUESS I HAVE NO CHOICE.

DON'T YOU THINK IT WOULD BE FUN

THIS SOUNDS GREAT! I'LL HAVE TO TAKE OFF FROM WORK AGAIN!

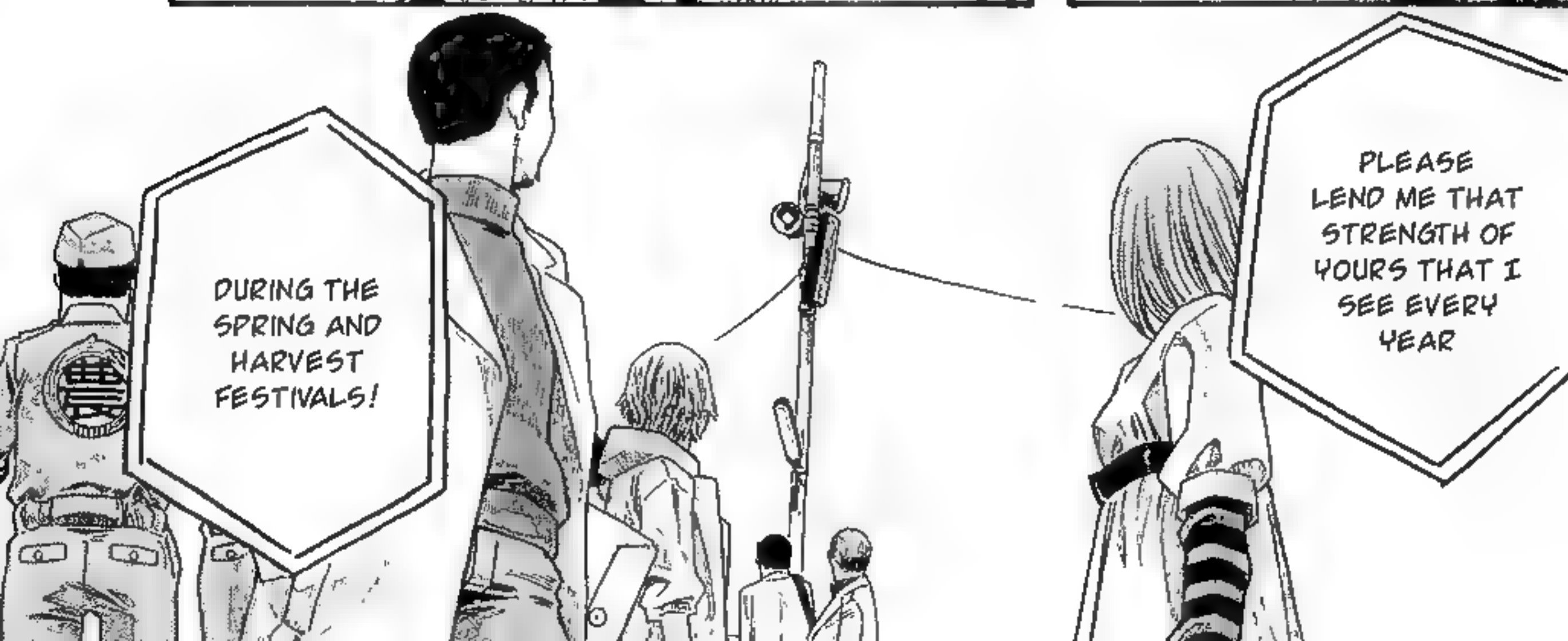
IS MUTOU GONNA COSPLAY AGAIN?

TO RECREATE THE WORLD'S LARGEST BEER FESTIVAL HERE?

Who knows what'll happen, after all.




Autonomous
dorm
students
Did they
find a
blonde hair?
(See
volume 7.)



WHAT
EVERYONE
AT THIS
SCHOOL IS
MADE OF!



LET'S
SHOW
THEM



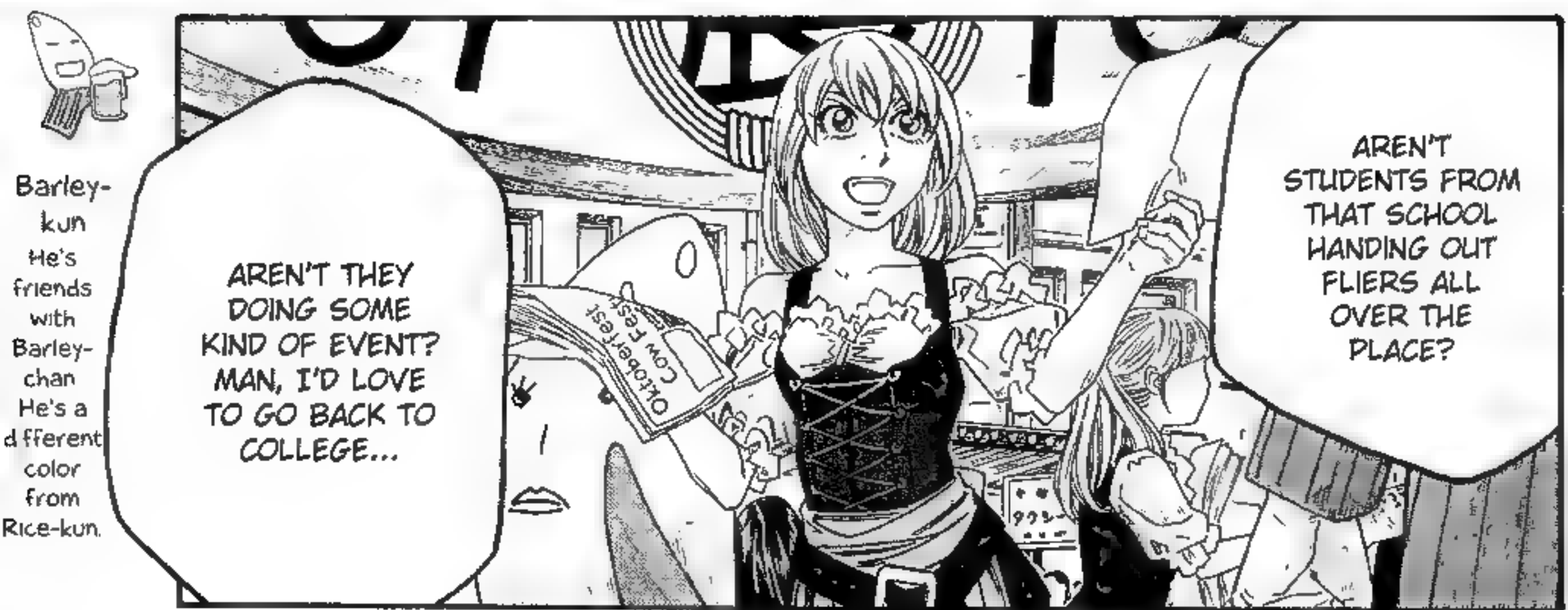
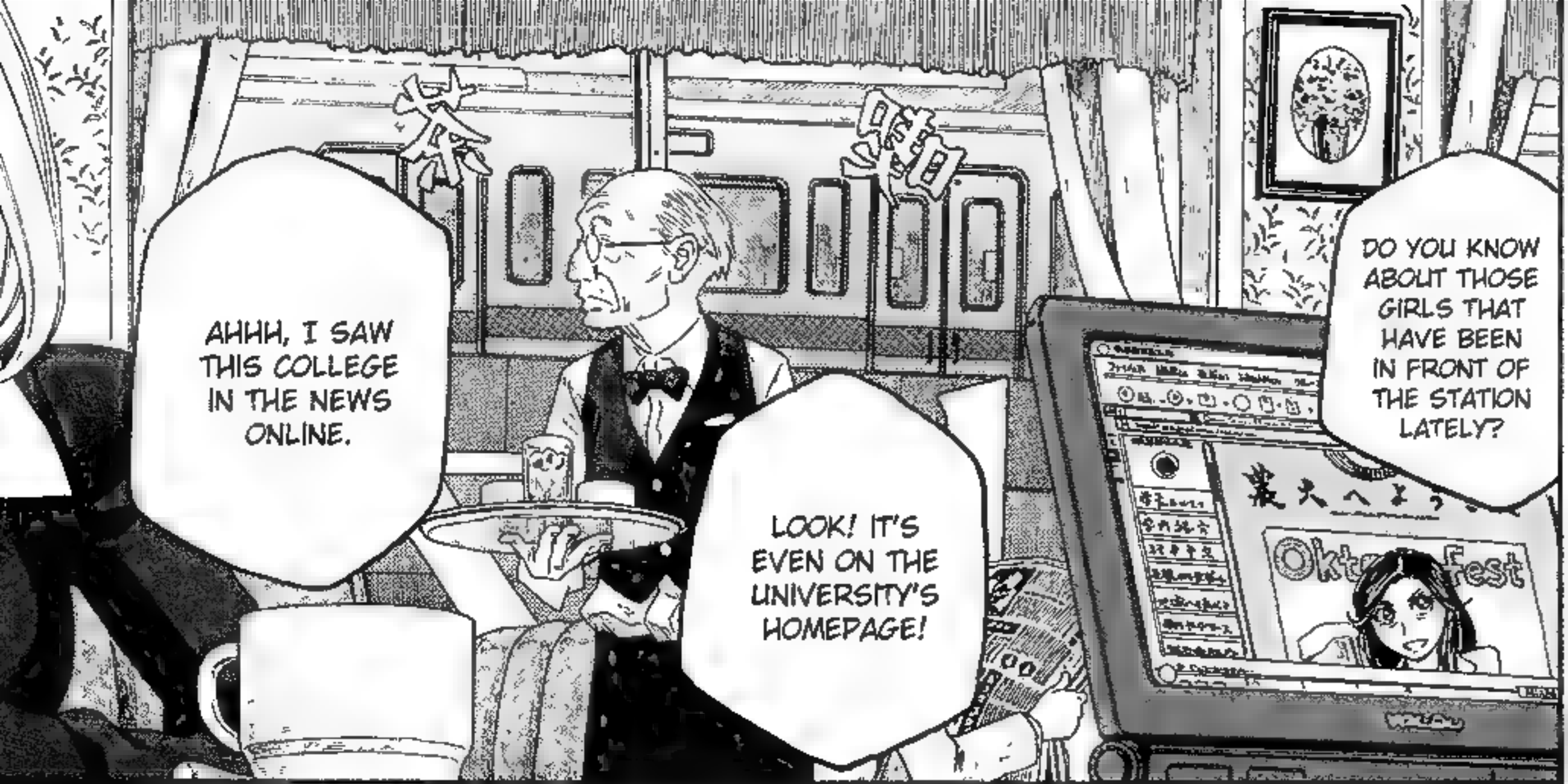
Preparations for a party.

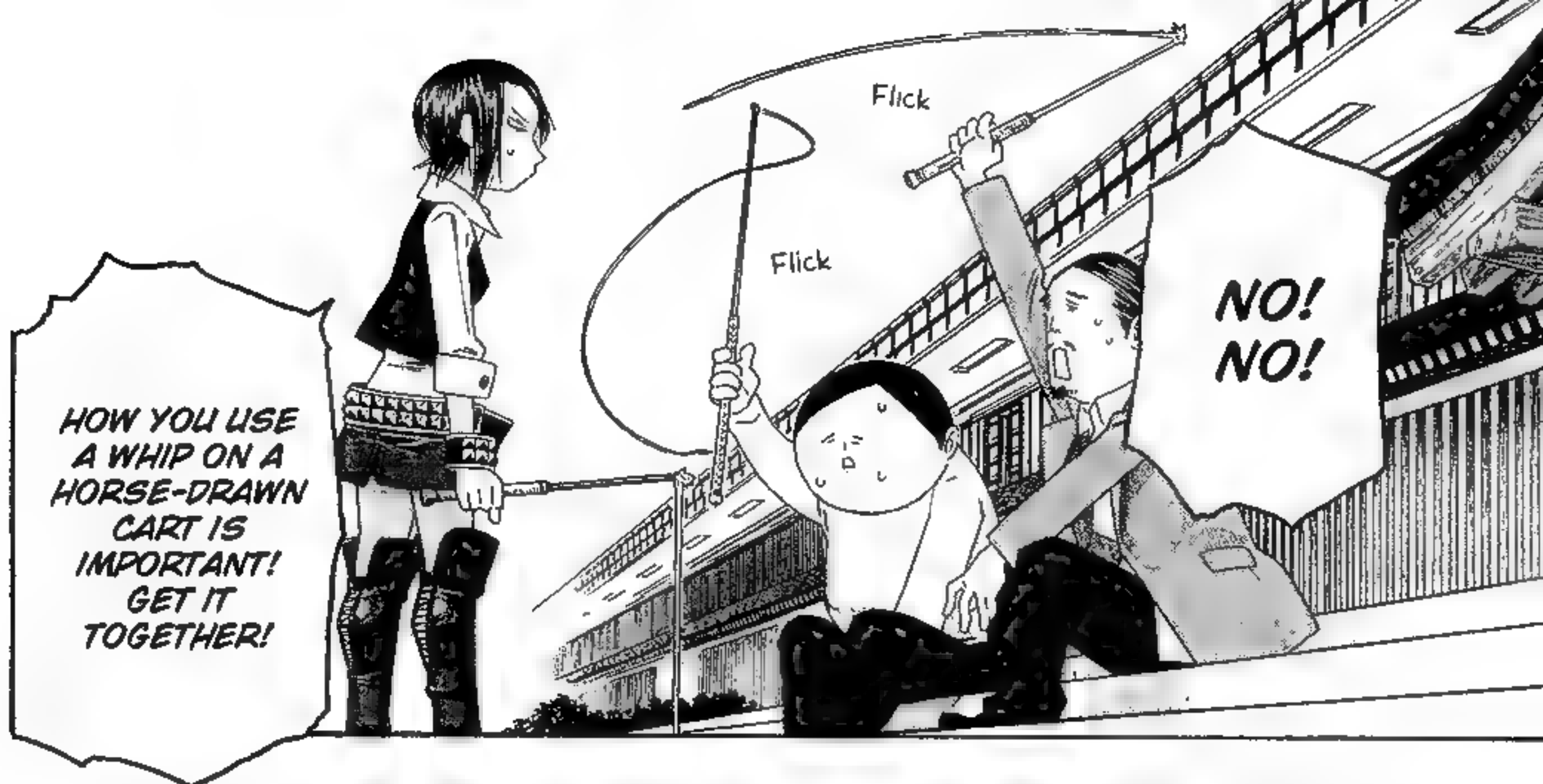


Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com



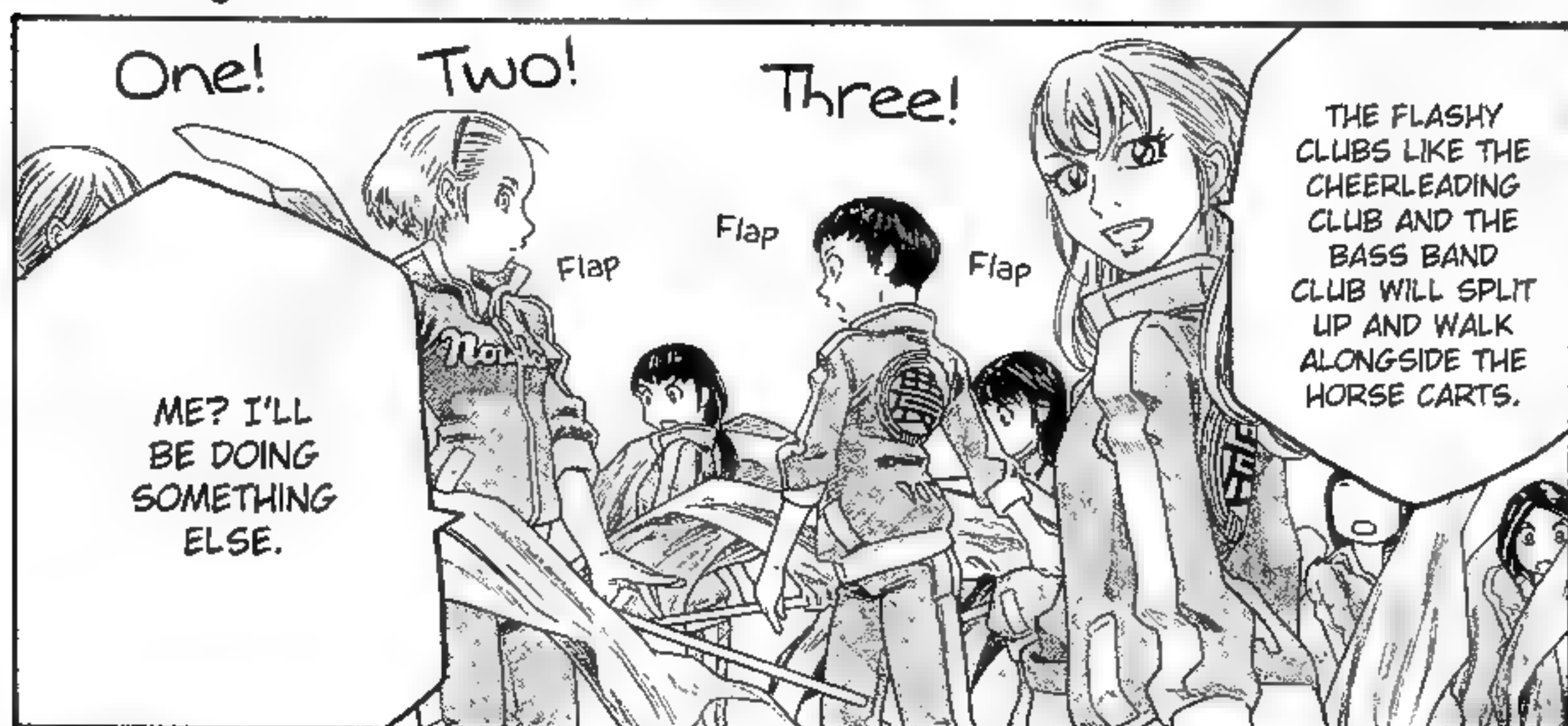


HOW YOU USE
A WHIP ON A
HORSE-DRAWN
CART IS
IMPORTANT!
GET IT
TOGETHER!

Flick

Flick

NO!
NO!



One!

Two!

Three!

Flap

Flap

Flap

ME? I'LL
BE DOING
SOMETHING
ELSE.

THE FLASHY
CLUBS LIKE THE
CHEERLEADING
CLUB AND THE
BASS BAND
CLUB WILL SPLIT
UP AND WALK
ALONGSIDE THE
HORSE CARTS.



Housewife

She's a
regular at
the harvest
festival
She's very
strong at
breaking
through



Hazuki
O'kawa

She's
currently
advertising
the event.
She's good
at speaking
formally



Aya
Hirooka

She looks
great in
a tight
tracksuit,
too



COW FESTIVAL

WE'LL BE
DONE WITH THE
DECORATIONS
BY NIGHTTIME.

THE DECORATIONS
FOR THE HORSE
CARTS AND THE
VENUE ARE BEING
DONE BY THE
AUTONOMOUS DORM
STUDENTS AND
FIRST-YEARS, AND
THEY'LL BE DONE
BY MORNING.



Haruka Hasegawa (left),
Takuma Kawahama (middle), & Kaoru Misato
I never expected the Egypt chapter from
volume 1 to be foreshadowing this (it's not)



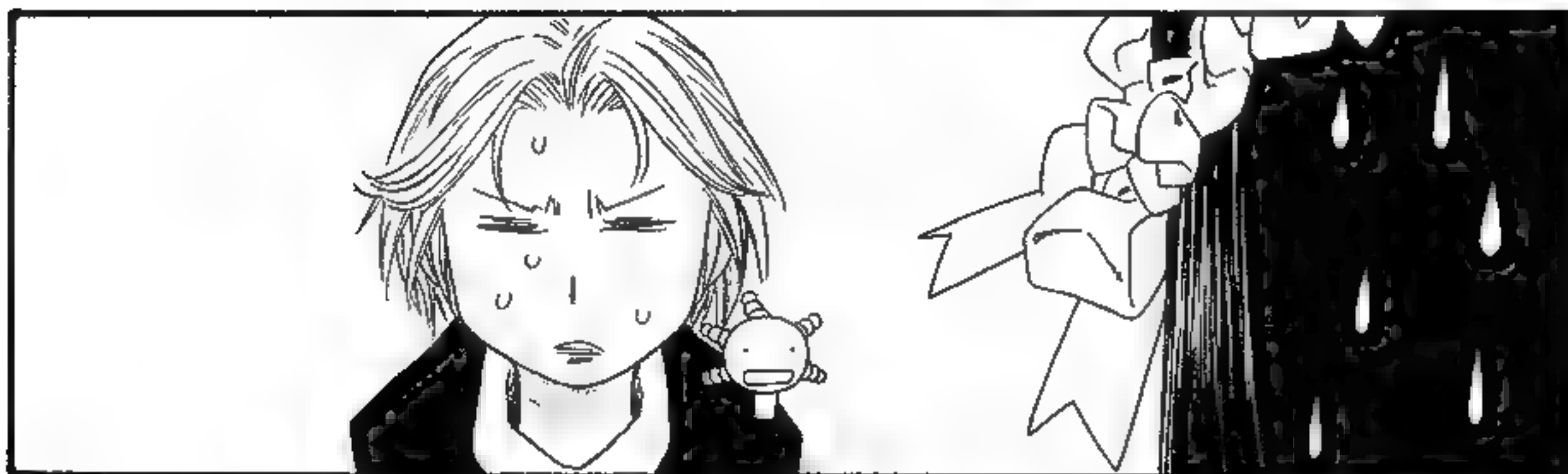
Aoi-kun
He's a Mutou fundamentalist
from the former UFO Club.
He likes construction.

CH. 96: OKTOBERFEST

SO
TOMORROW'S
THE BIG
DAY...

MY HEART
WON'T STOP
POUNDING!





Kei Yuuki
When I read Koutarou Sawaki's book "The Power to Travel - Late Night Limited Express Notebook", it reminded me of Kei for some reason.
-Editor



Tadayasu Sawaki
Tadayasu's currently on a journey, too.

This story is fiction, but the advertisement about the phone game in the last chapter was true. Around the time this volume comes out, Takara Tomy will release it on three carriers. The author was very pleased with it. Ah, it's different from the DS game. There will also be more maps and events distributed just on your phone.



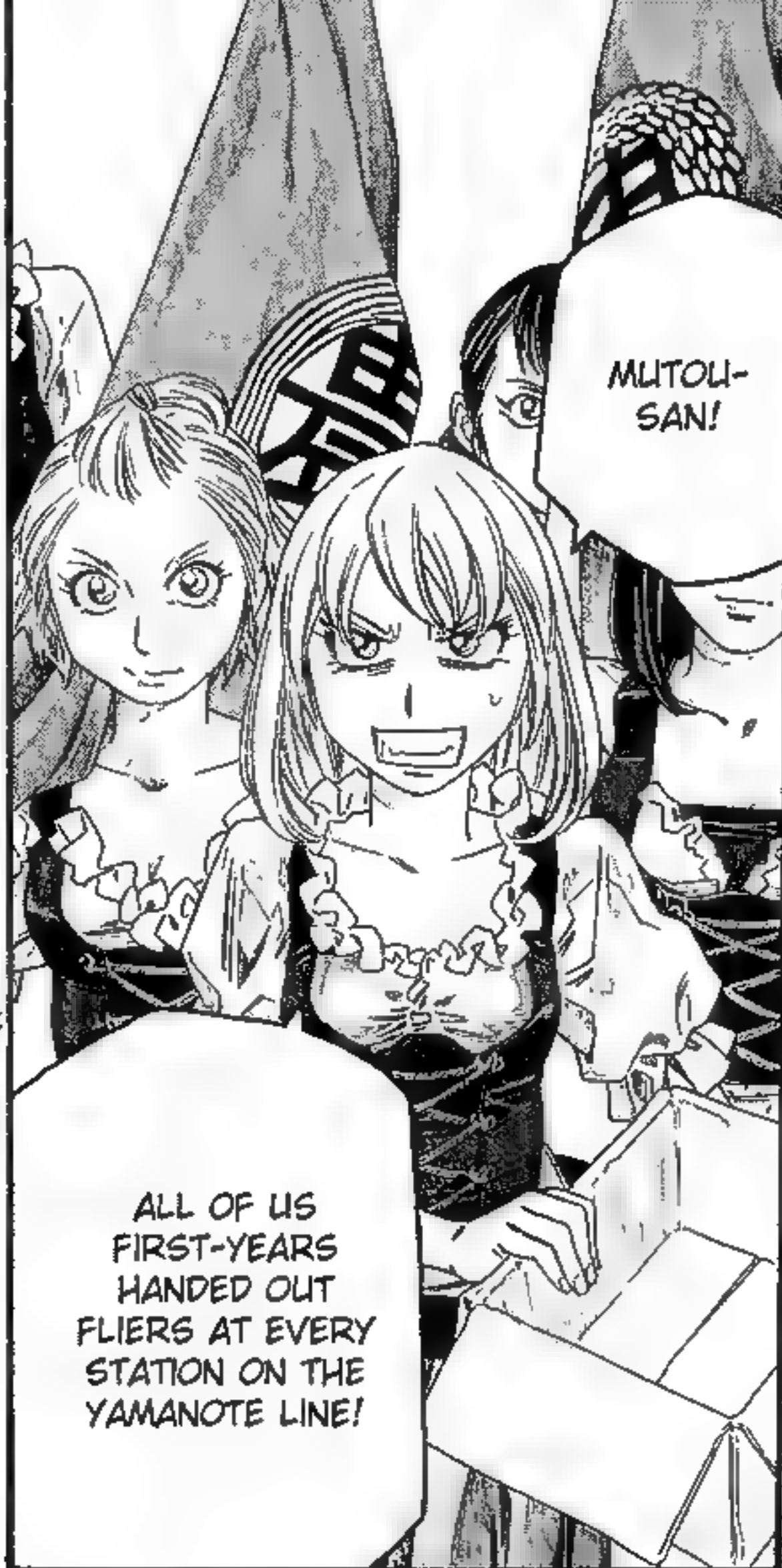
Nagamine-kun

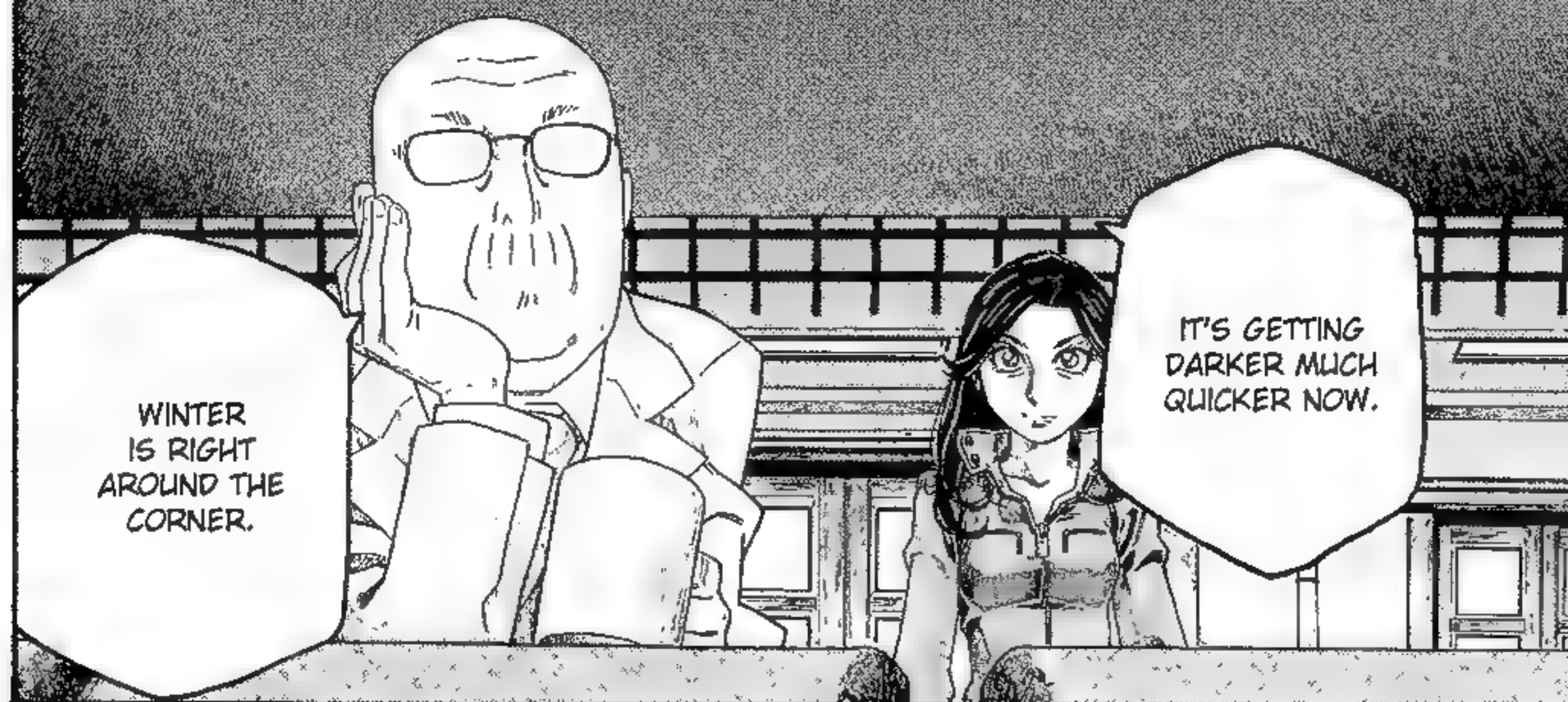
He's a third-year in the livestock department. Often wash your hands.



Glasses-wearing girl in the livestock department

Her nickname is the "fried chicken girl". She's surprisingly popular, but she still doesn't have a name





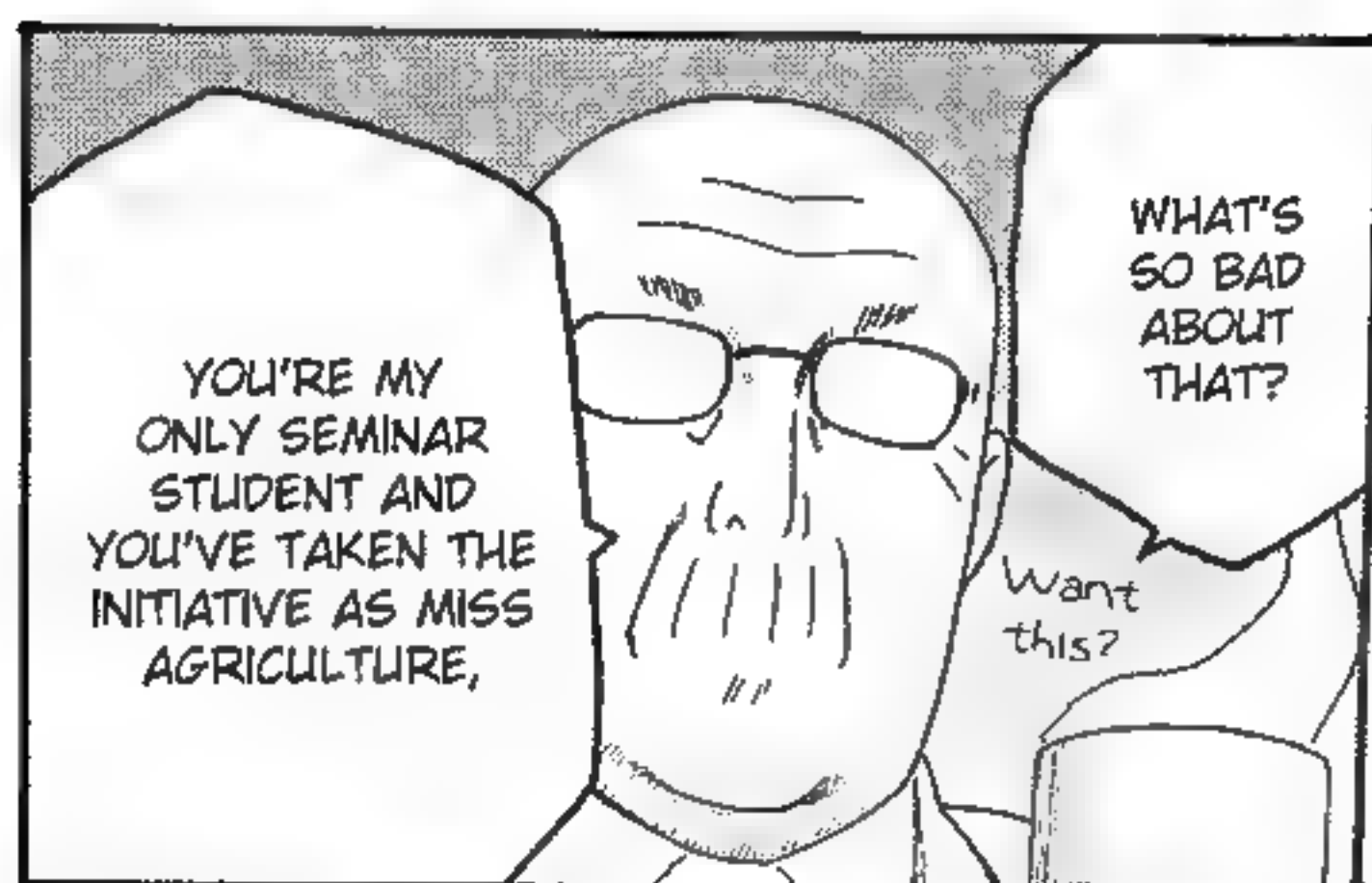
WINTER
IS RIGHT
AROUND THE
CORNER.

IT'S GETTING
DARKER MUCH
QUICKER NOW.



HUH?
DID I DO
SOMETHING
WRONG?

YOU WERE
WORKING
BEHIND THE
SCENES FOR
ME, RIGHT?



YOU'RE MY
ONLY SEMINAR
STUDENT AND
YOU'VE TAKEN THE
INITIATIVE AS MISS
AGRICULTURE,

WHAT'S
SO BAD
ABOUT
THAT?

Want
this?



THANK YOU
SO MUCH,
PROFESSOR
ITSUKI,

FOR MAKING
THIS SUCH A
WONDERFUL
FESTIVAL.



Keizou
Itsuki
He's an
adult.



Aoi Mutou
It's
the night
before
taking
the field.
She's in the
middle of
putting into
practice
hands-on
learning.



MUTOU,

SO I
WOULDN'T BE
MUCH OF AN
ADULT IF I
DIDN'T GET
ON BOARD.

That's what
I had trouble
with!

THAT
MANY?

HOW'D YOU
MANAGE
THAT?

I'VE
CONFIRMED
THAT THERE
WILL BE 100
BAVARIAN FOLK
COSTUMES
EACH FOR BOTH
THE MEN AND
THE WOMEN.

WELL...
RELUCTANTLY,
I WENT TO MY
DAD AND...

IT DOESN'T
MATTER!

THE CLUBS MAKING
THE COSTUMES
SAID THEY'LL
HAVE THEM READY
BY TOMORROW
WITHOUT PULLING
AN ALL-NIGHTER.

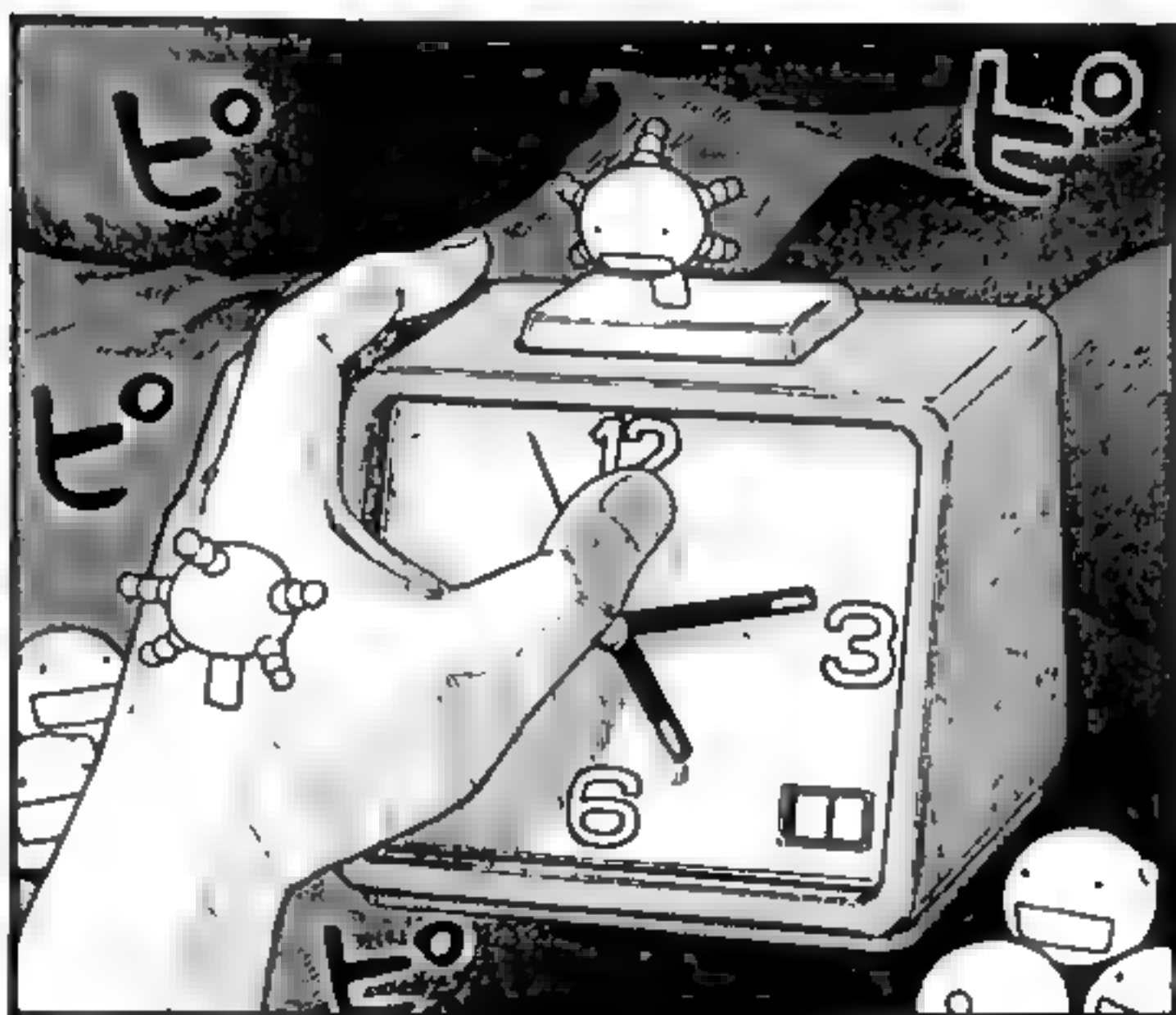
THE
BREWERIES
WILL ALL BE
HERE EARLY IN
THE MORNING,
RIGHT?

JUST GET A
GOOD NIGHT'S
SLEEP AND KEEP
AT IT FOR ONE
MORE DAY.

YOU'VE BEEN
STRETCHING
YOURSELF THIN
THESE PAST
TWO WEEKS.

YOU
SHOULD
HURRY UP
AND GO
TO BED.

The keyword for the phone game is
"I'm at college!" Who does "I'm" signify?



1
4
6

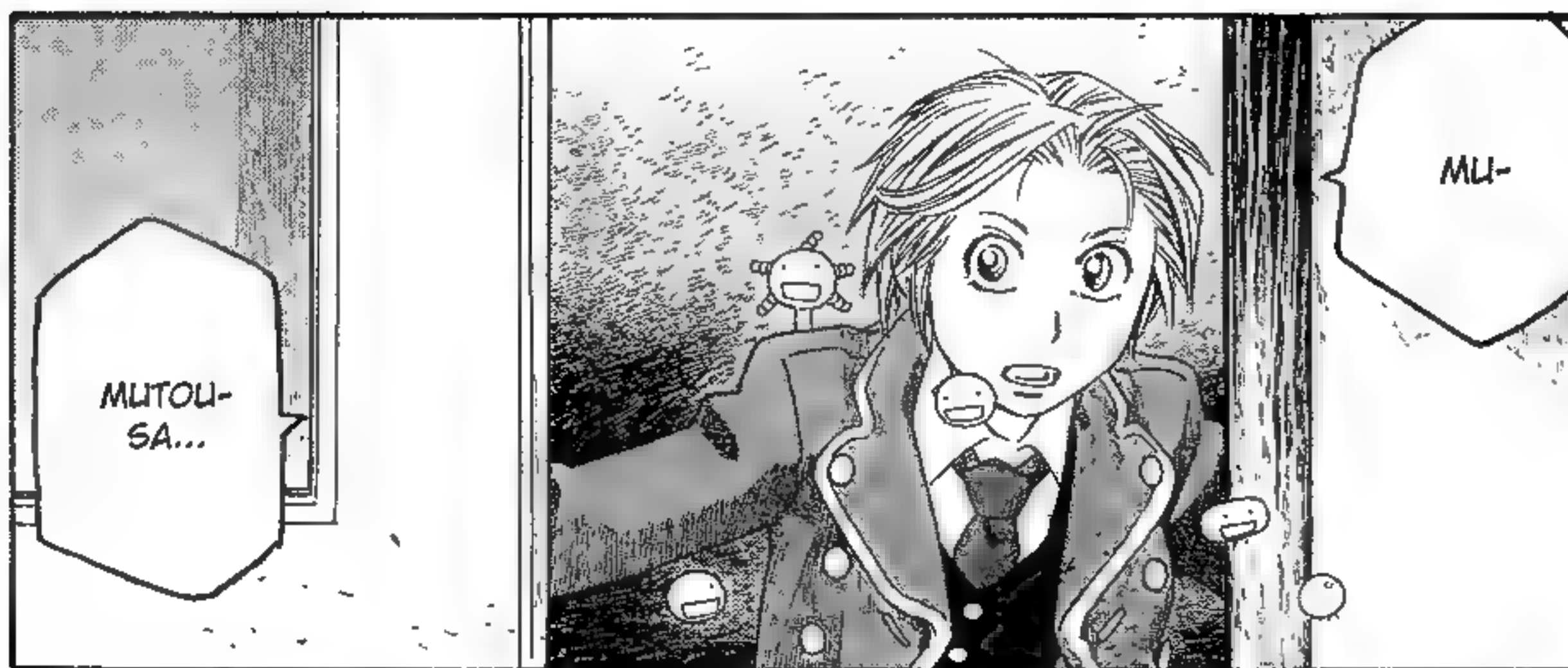



A. oryzae (left) & *S. cerevisiae*
There are a lot of them, so I guess
that means they drank a lot




Autonomous
dorm
students
They
were formerly
a resistance
and a search
party, so what
are they this
time?

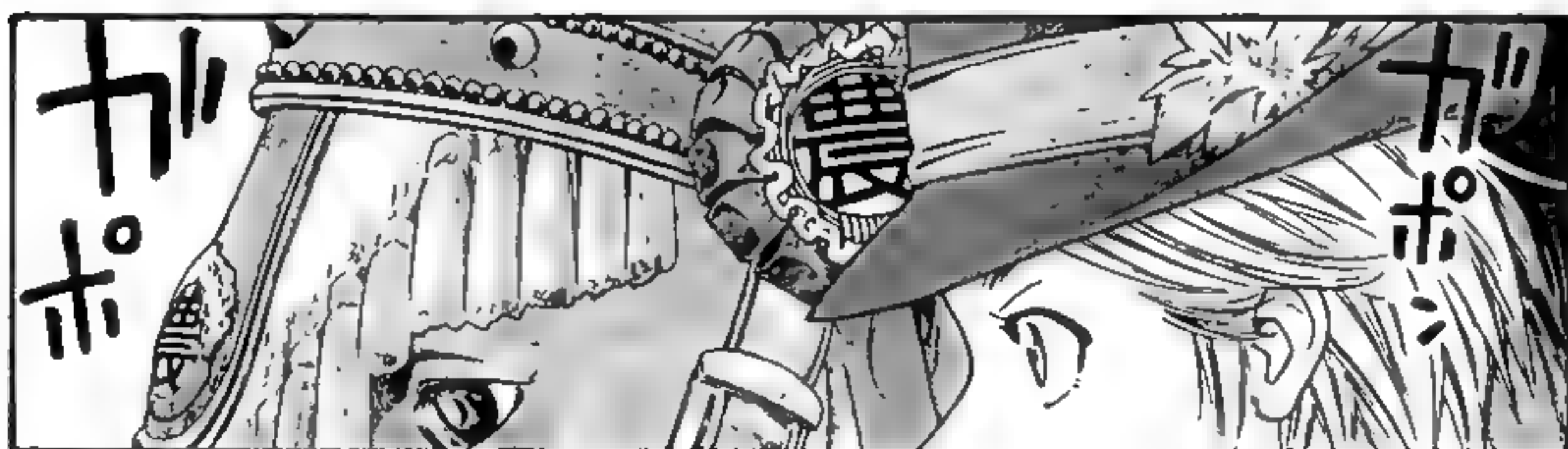
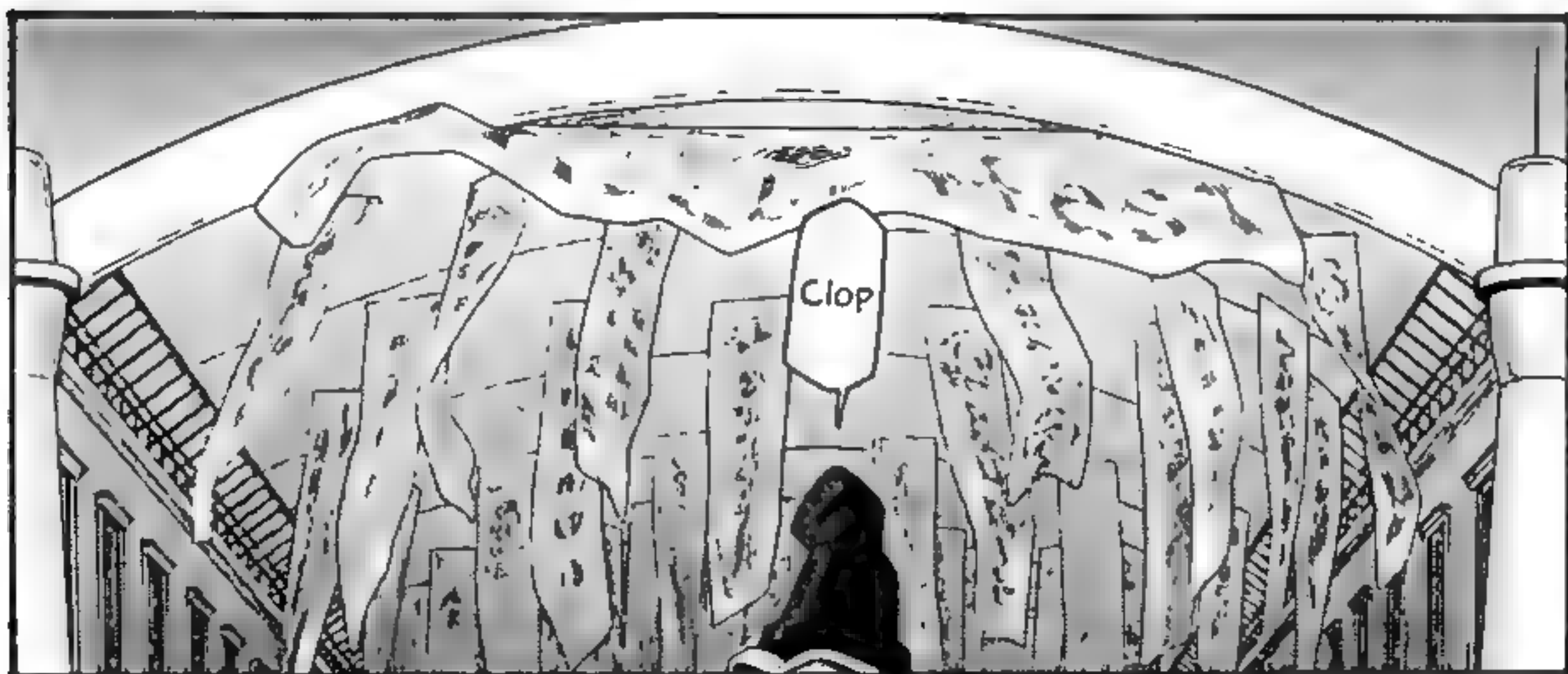





S. uvarum
This
is beer
yeast.
This is the
beer arc,
after all



What is he looking at?



Mojiko
Craft Beer
Factory

Kirishima
ogen Beer

Umenishiki

あけ
AQUILA
BRAUHAUS
AKITA

HODORI DO
OHMOTO BE
1978

あ
Iwate
Kura
Beer

Sankei
Beer

か
ホ
:

か
ホ
:



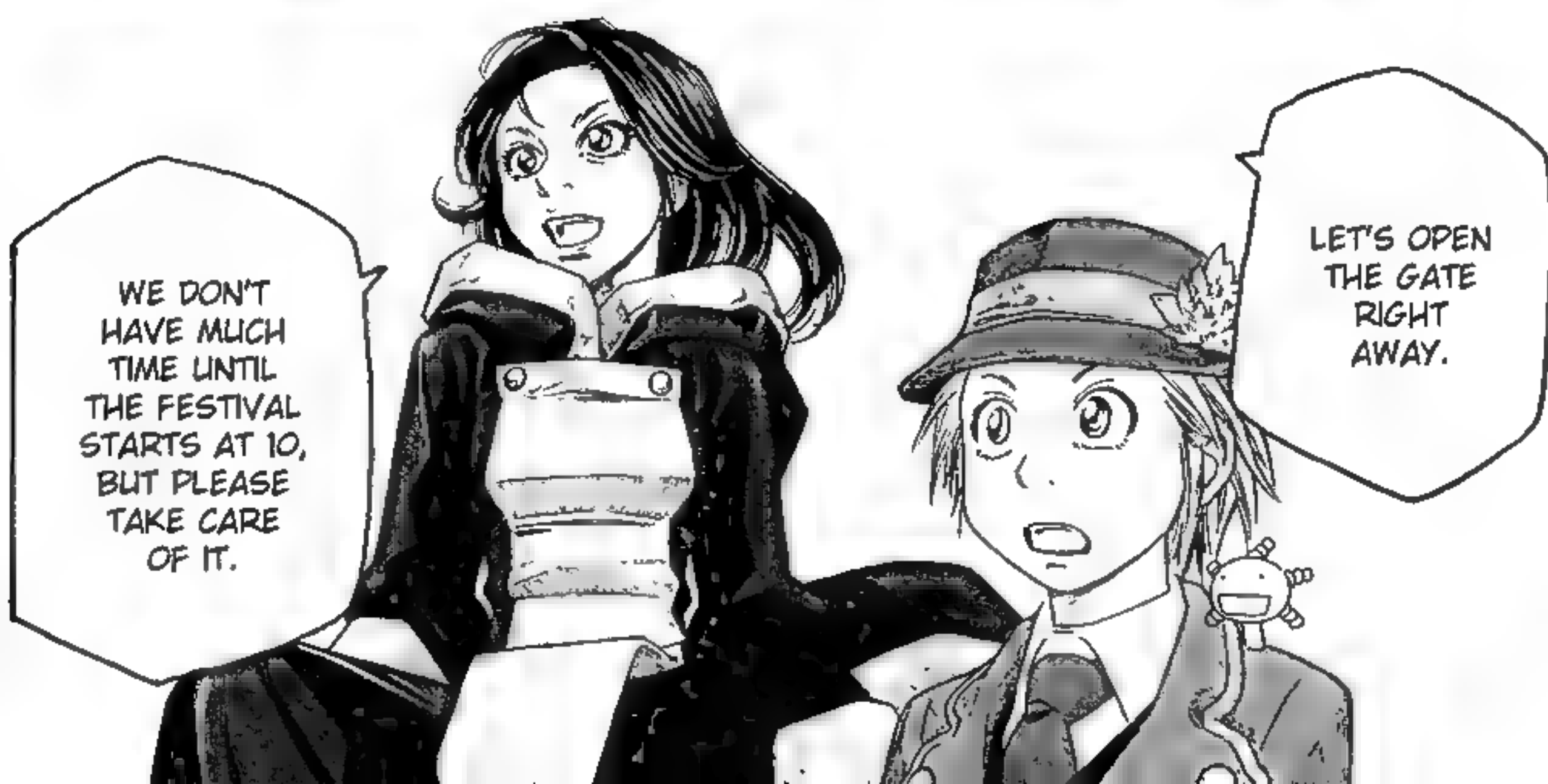


Hana Kanou

She may be young, but she's in charge of a beer brewery. She feels like a semi-regular character.



Thank you very much to each of the breweries who helped us out with the "Request From Moyashimon"!!





FROM HERE
ON OUT, LET'S
JUST HAVE
FUN AND GET
EVERYONE
TO ENJOY
THEMSELVES!

GOOD
WORK
THESE
PAST TWO
WEEKS!



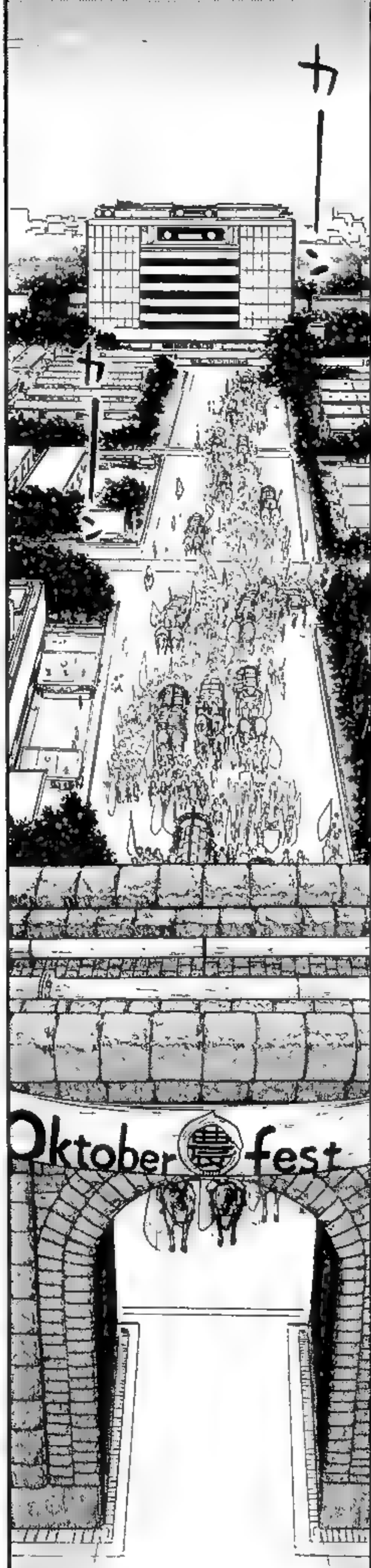
YOU'LL
JUST BE
WORKING
ON THE
SIDELINES,
BUT I'M
COUNTING
ON YOU!

SEE TO IT
THAT NONE
OF YOU
FIRST-YEARS
DRINK
TODAY!



SO THAT
YOU CAN
DRINK THE
NIGHT
AWAY NEXT
YEAR!

IF THAT
MAKES
YOU FEEL
FRUSTRATED,
THEN JUST
MAKE THIS
FESTIVAL A
SUCCESS





IT'S
TIME TO
START
THE
FESTIVAL!

LET'S
GO,
YOU
GUYS!



IT'S NOW
10 O'CLOCK.
OKTOBERFEST
IS NOW
UNDERWAY.

A PARADE WILL
BE GOING THROUGH
THE SCHOOL, SO TO
GUESTS AROUND
THE SCHOOL GATE,
PLEASE STAND
BY AND KEEP THE
ROAD OPEN.



Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com

To all of the beer breweries nationwide, thank you for your help. It's finally time.



This story is fiction. By the way, the following may be unnecessary, but although I've been Ishikawa's editor for many years, I was truly surprised by the manuscript of this chapter. He draws everything by himself. -Editor

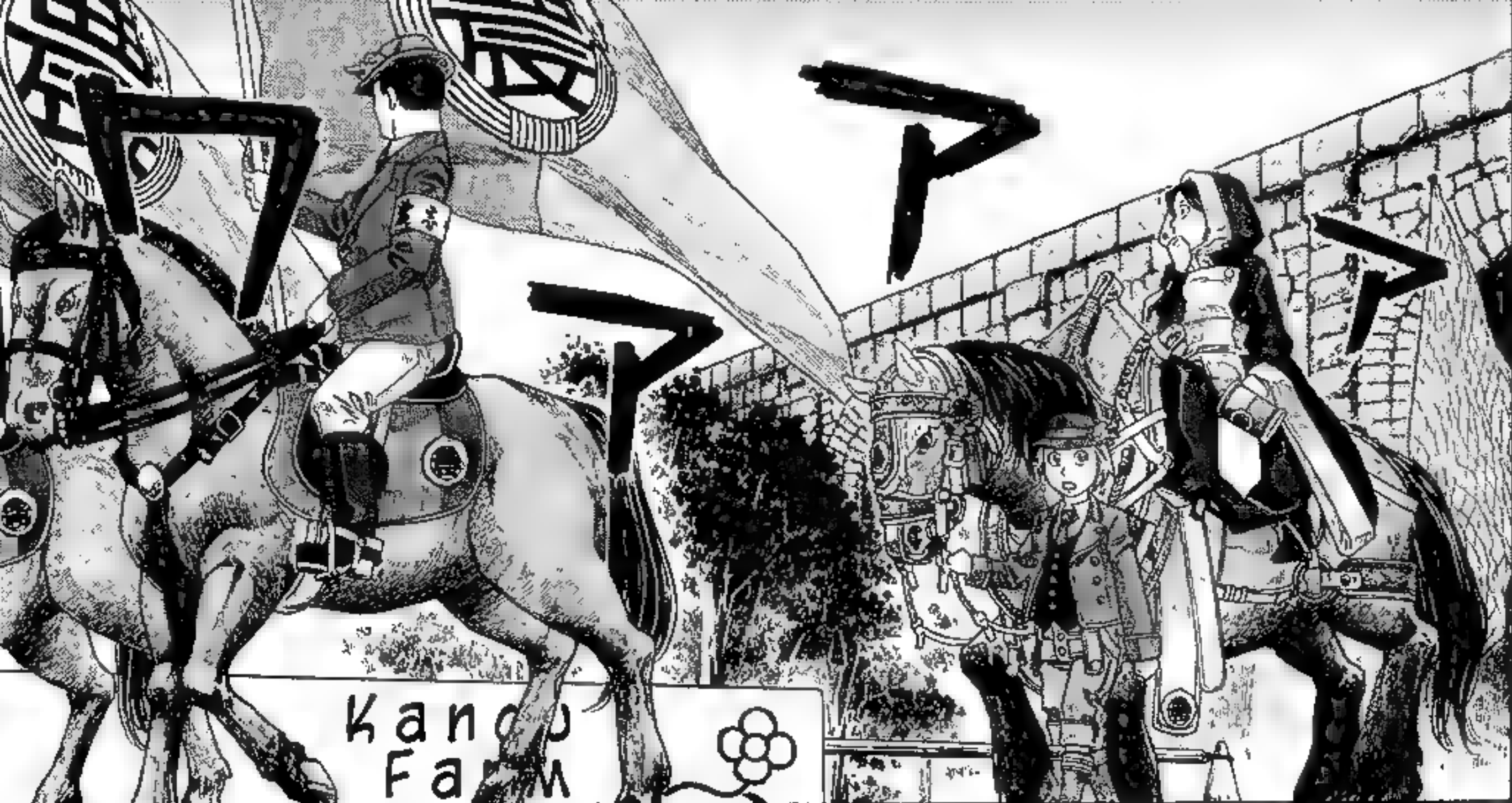
CH. 97: SAWAKI'S SECRET

A MAN
SHOULDN'T
DESTROY THE
DREAMS OF
OTHER MEN.

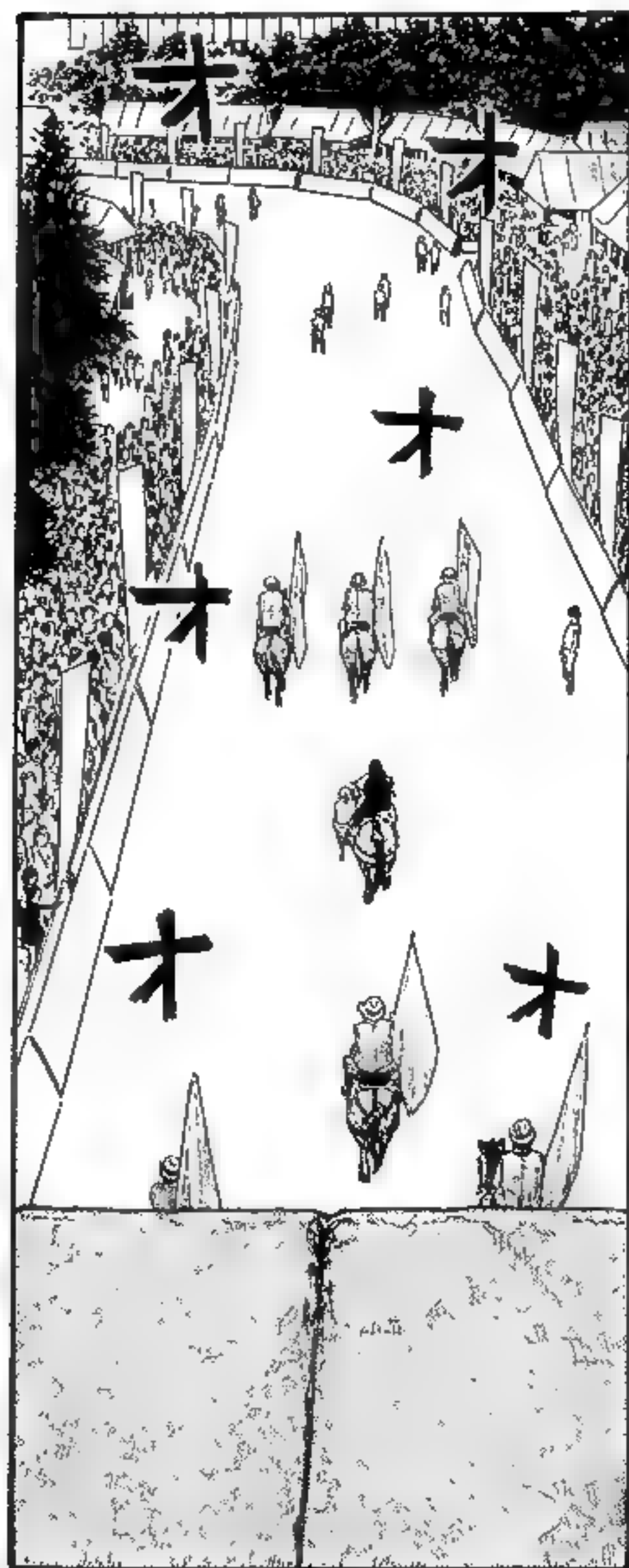
BAEREN

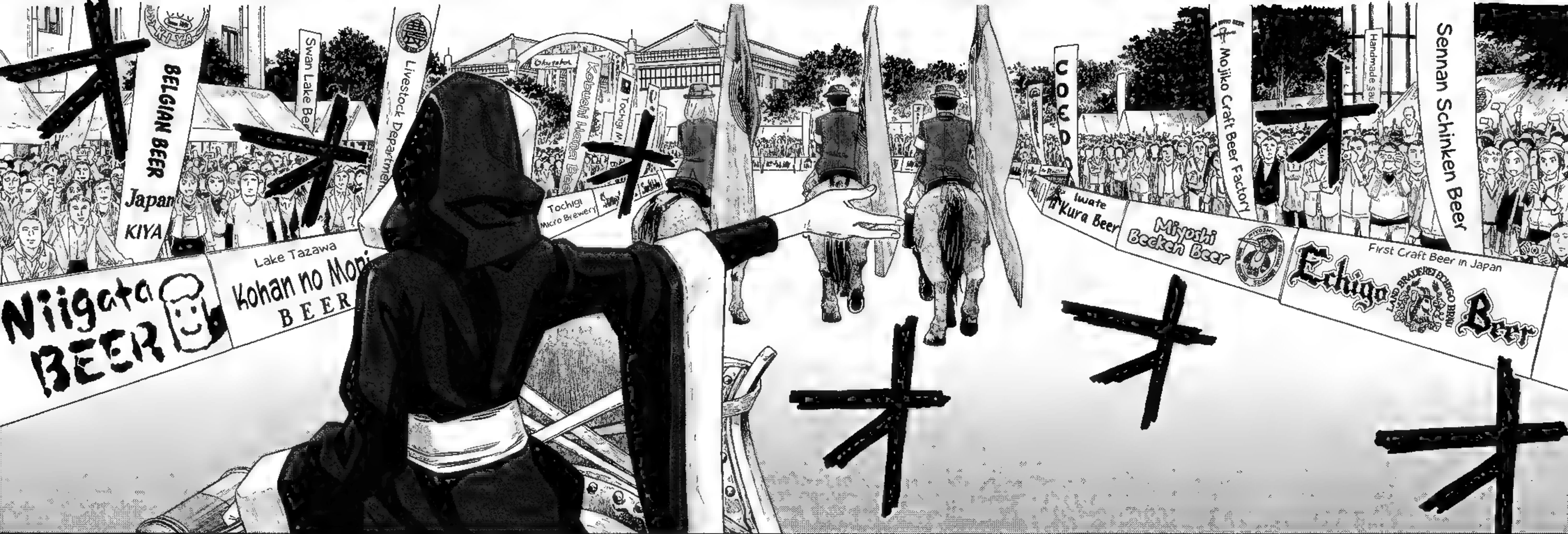
G-GOOD
POINT...

MIYOSHI
SAWAKI
CO.
EST. 1896 OSAKA
**Obihiro
Beer**



Aoi Mutou
This costume is called a
"Munchner kindl" (Munich
girl), and it's
based on
a frock.
She's
basically the
figurehead
that leads
a festival.





...JUST
STAY ON
THAT HORSE
ALL DAY,
MUTOU-SAN.

I'LL PULL
YOU ALONG
THE WHOLE
WAY.

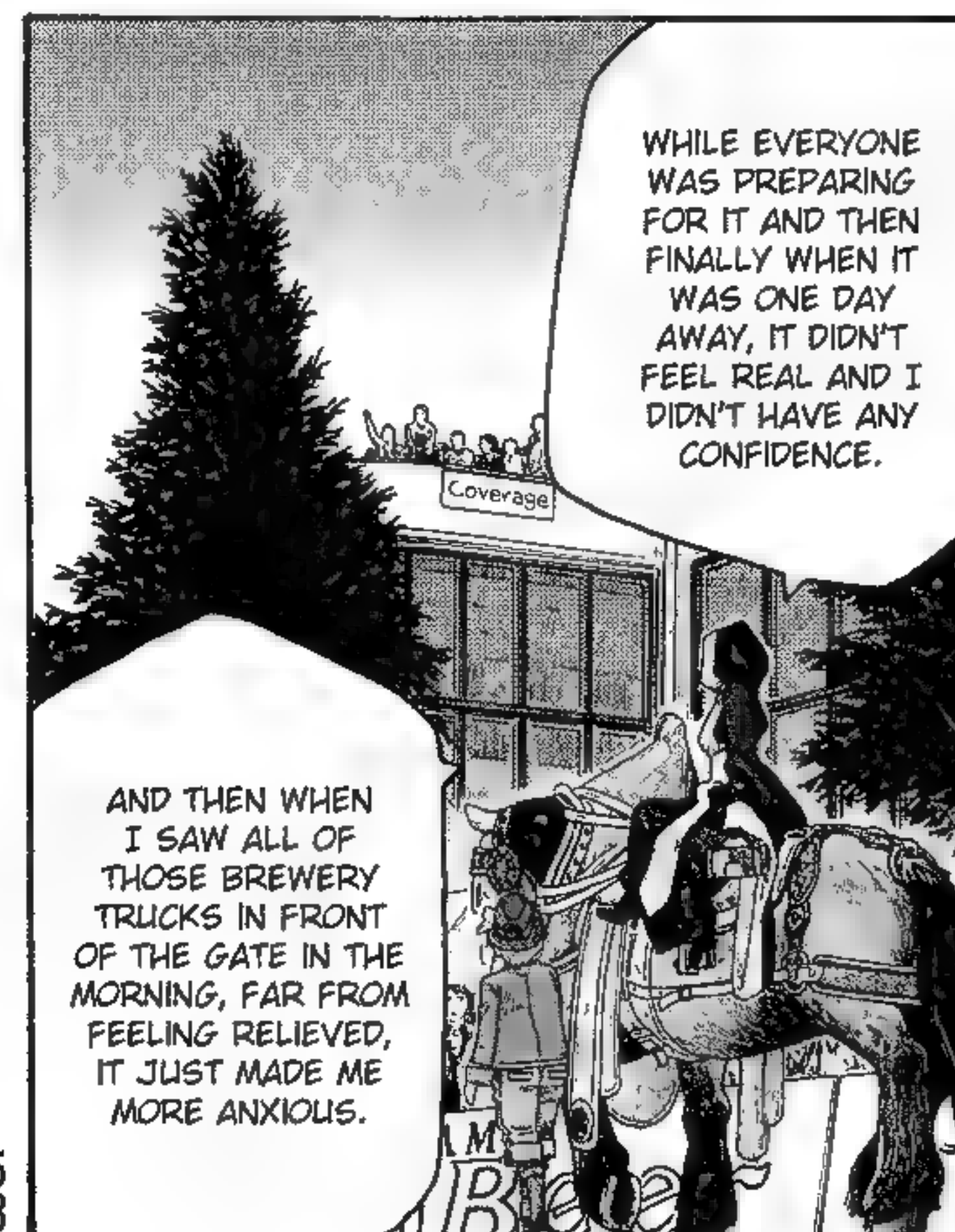


NOW THAT I
SEE JUST HOW
MANY PEOPLE
HAVE COME
FOR THIS,

I FEEL SO
EXHAUSTED THAT
I JUST WANT
TO COLLAPSE
AT THIS POINT.

Umenishiki
Umenishiki Beer

159



WHILE EVERYONE
WAS PREPARING
FOR IT AND THEN
FINALLY WHEN IT
WAS ONE DAY
AWAY, IT DIDN'T
FEEL REAL AND I
DIDN'T HAVE ANY
CONFIDENCE.

AND THEN WHEN
I SAW ALL OF
THOSE BREWERY
TRUCKS IN FRONT
OF THE GATE IN THE
MORNING, FAR FROM
FEELING RELIEVED,
IT JUST MADE ME
MORE ANXIOUS.

158

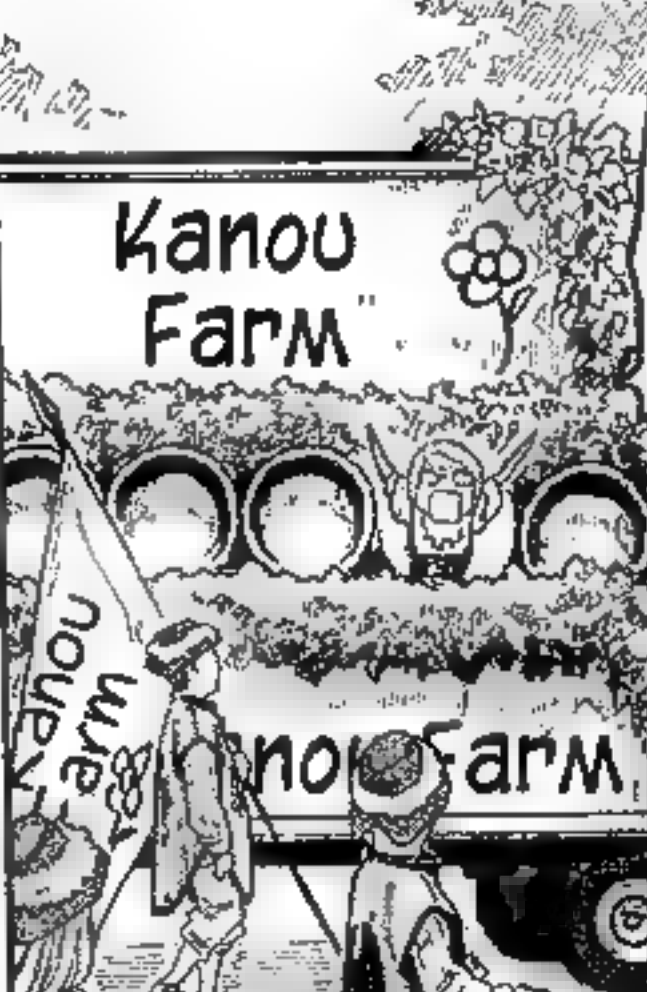
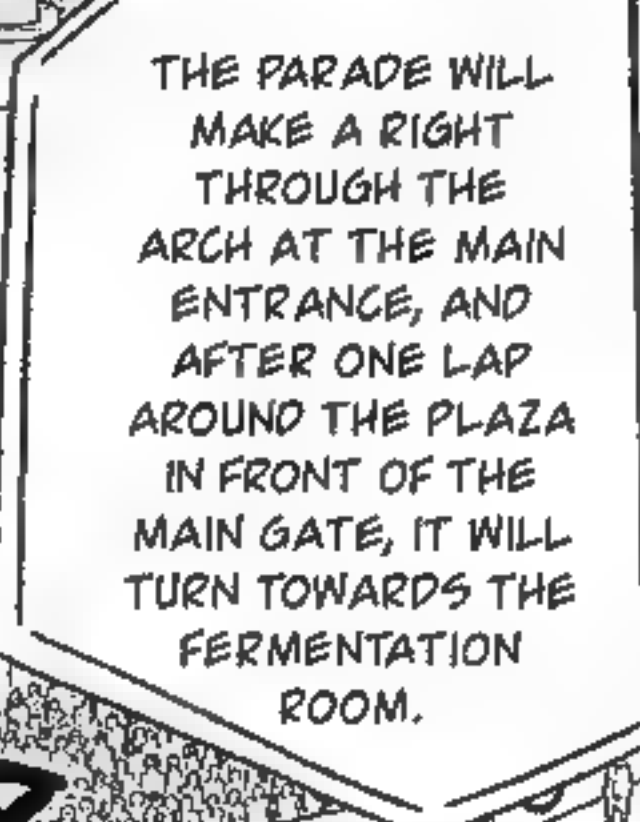
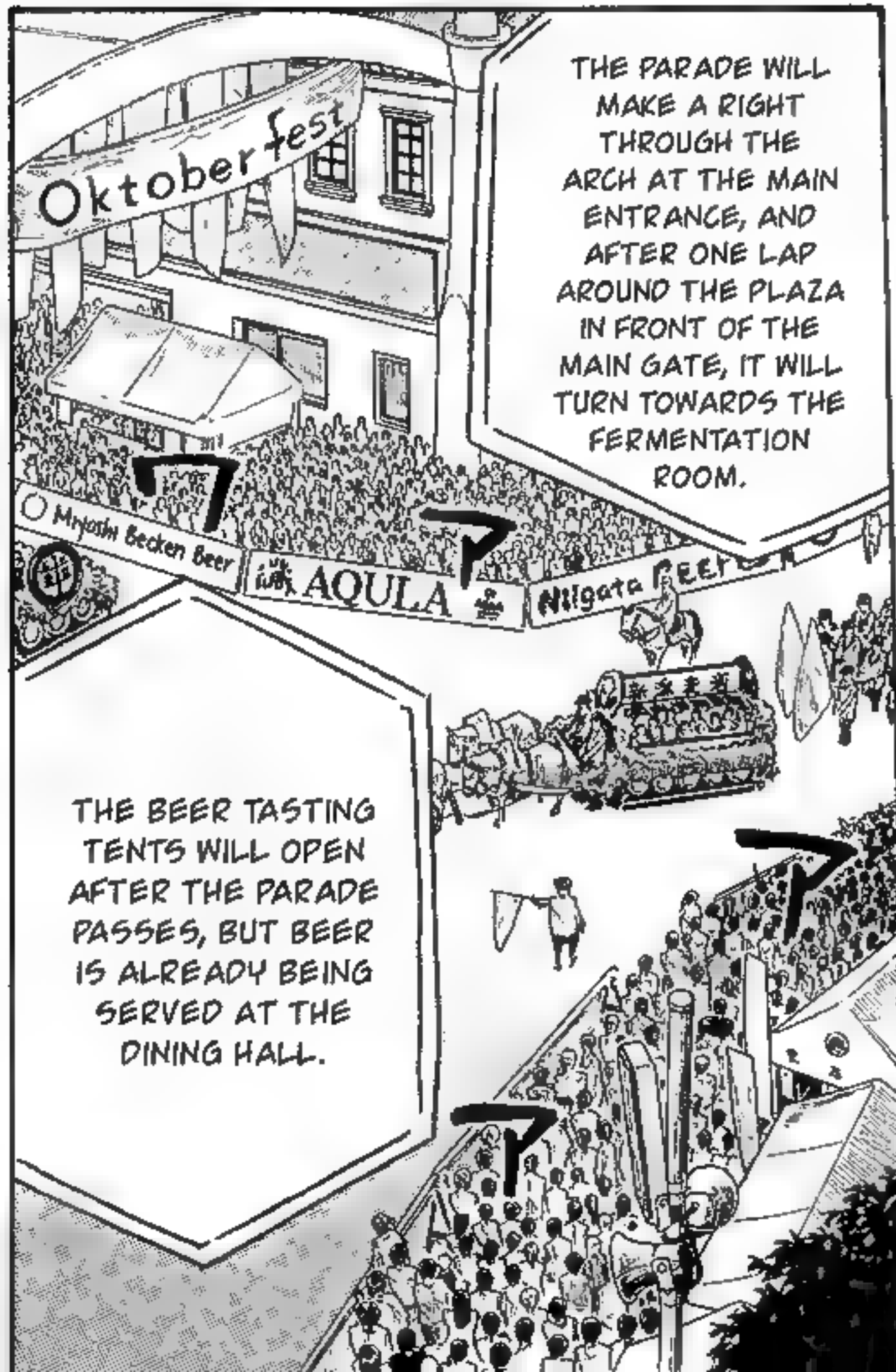


SAWAKI-
KUN,

I'VE FELT
SO LINEASY
THESE PAST
TWO WEEKS.



Tadayasu Sawaki
When it comes to Bavaria, you think of the Tyrolean hat.



Hana Kanou
Tyrolean tape is used for this type of costume.



Glasses-wearing girl in the livestock department
She's surprisingly (sorry) voluptuous.
Ahh, it seems like she'll get even more popular

Goulash
This is a stew that originated in Hungary.

PLEASE TRY THE LIVESTOCK DEPARTMENT'S OKTOBERFEST BEER!

EAT A LOT OF THE LIVESTOCK DEPARTMENT'S BEEF GOULASH, STEAK AND HODGE-PODGE!

IS THAT BEER I DRANK ON THAT TRIP THE OTHER DAY GONNA SHOW UP?

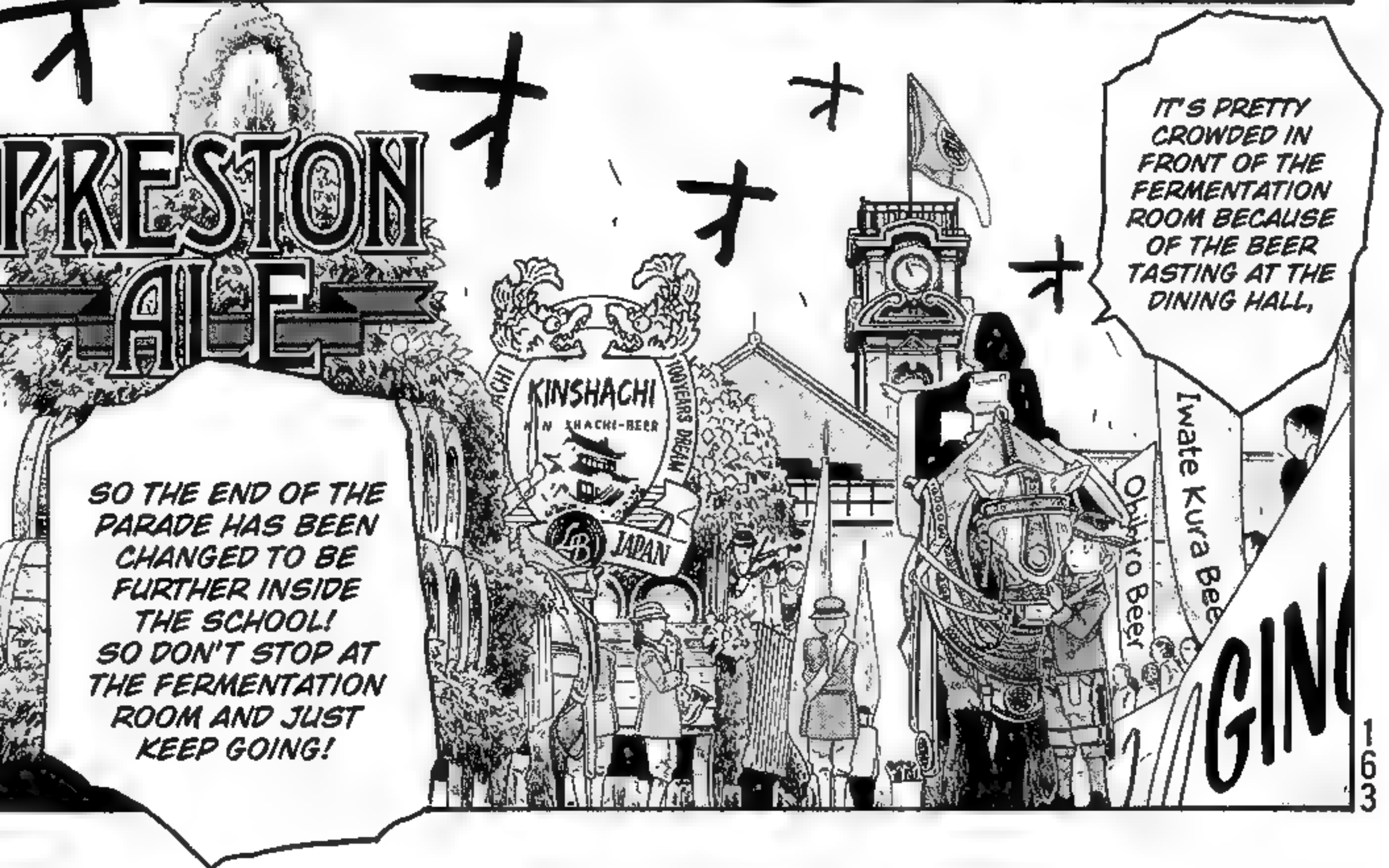
OH!! THAT'S CRAFT BEER FROM MY HOMETOWN!

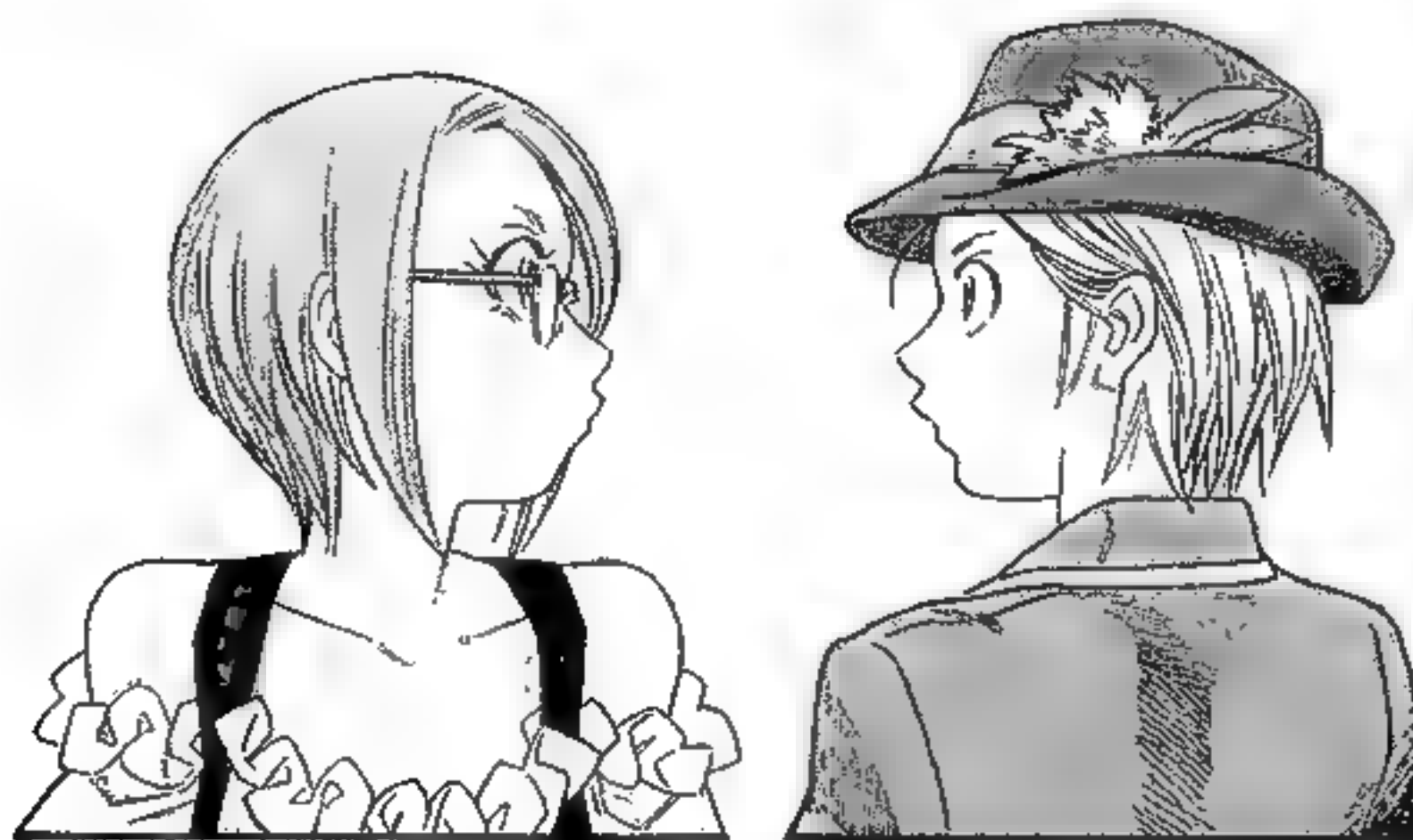
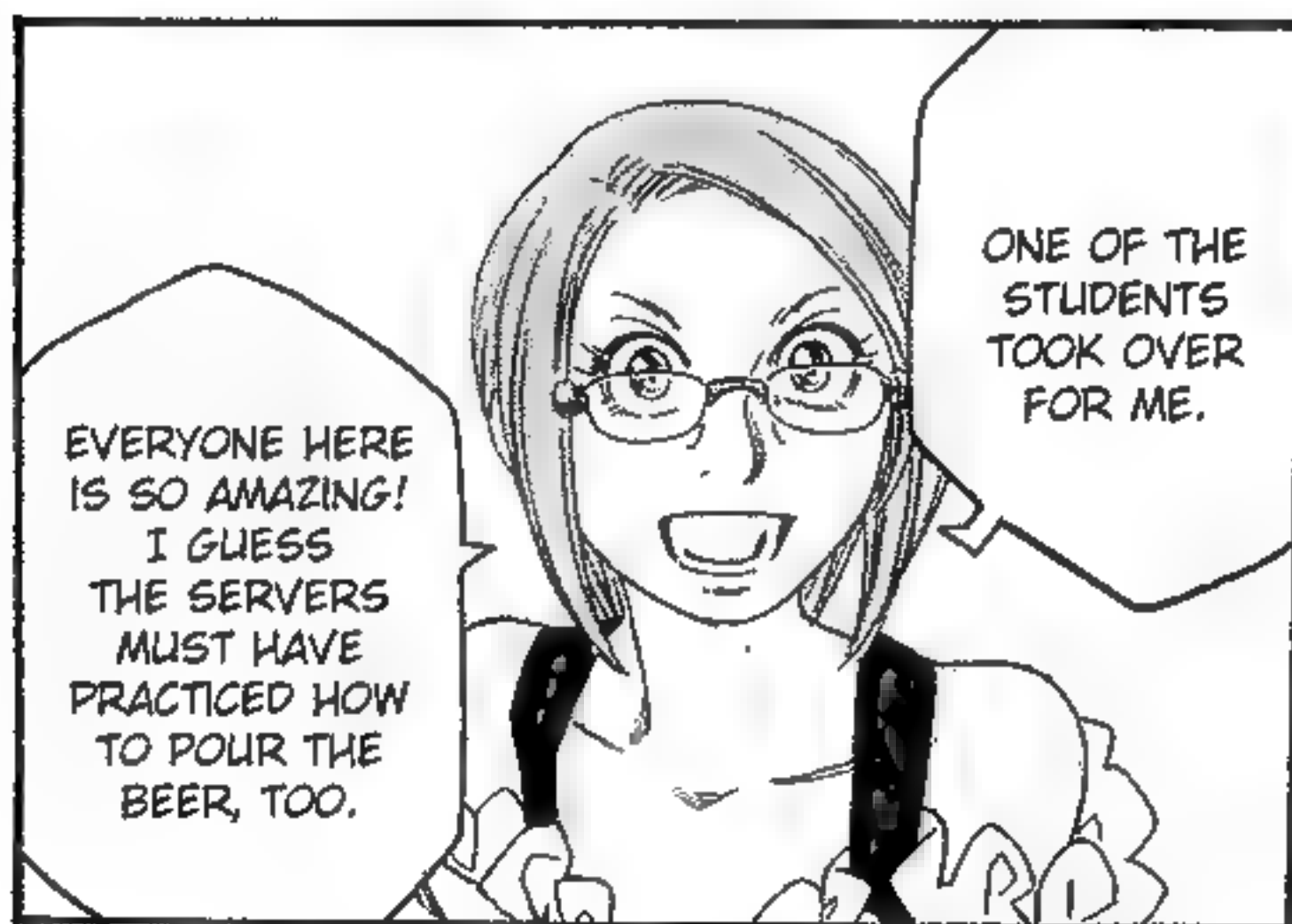
I'M NOT GONNA LET MISS AGRICULTURE TAKE EVERYTHING AWAY FROM US!

THIS IS A COW FESTIVAL!



Nagamine-kun
He's a third-year in the livestock department.
He's the (ex) organizer of the Cow Festival







Haruka Hasegawa
She has personal views about how to use a wh p.



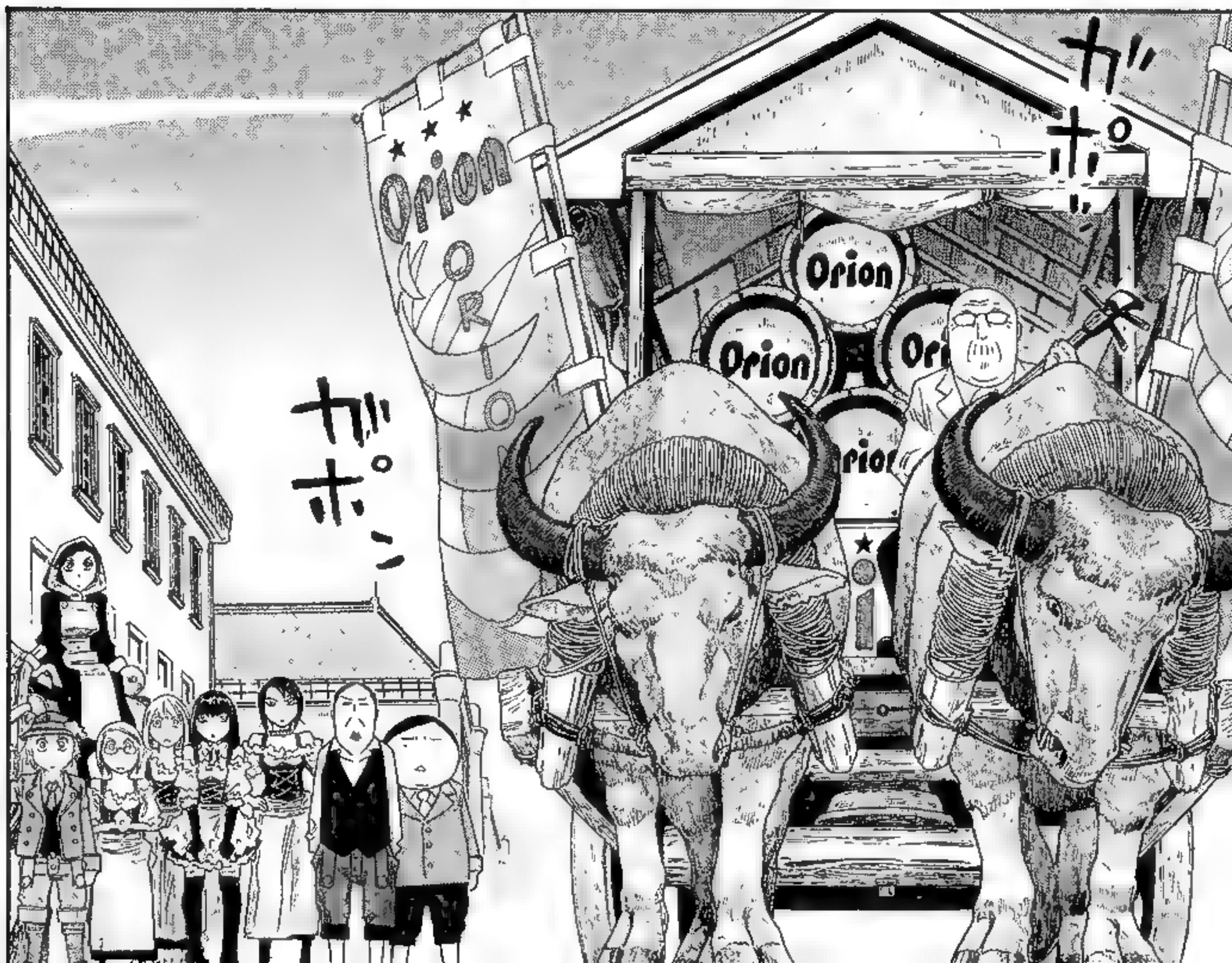
A oryzae
One of them is about 100 microns across, so a lot more have to do their best!



NO...ACCORDING
TO WHAT WE
HAD PLANNED,
THAT LAST ONE
SHOULD HAVE
BEEN IT...



HUH...?
WERE
THERE
MORE
CARTS
IN THE
PARADE?





Keizou
Itsuki
He's very
much an adult

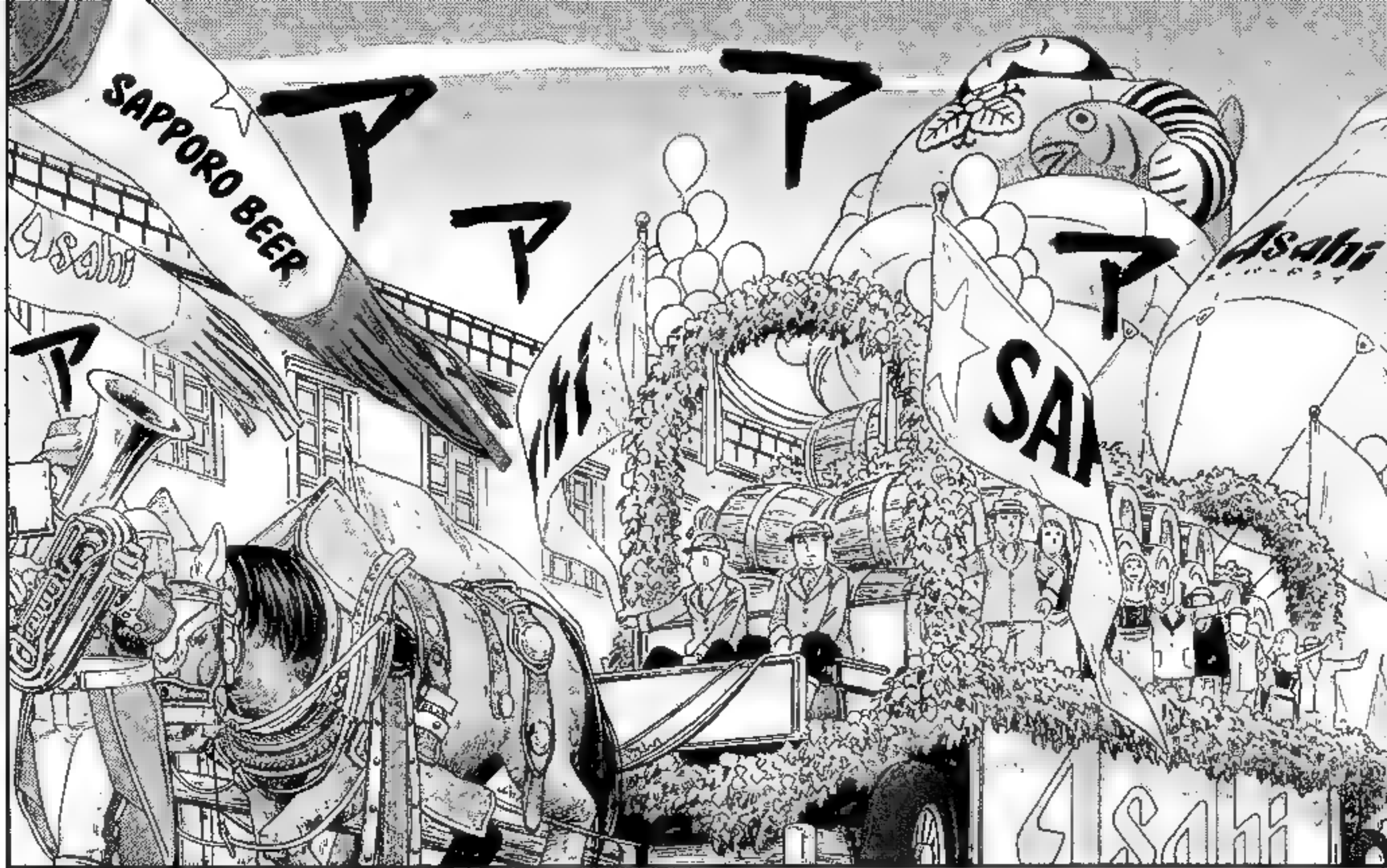


Kaoru
Misato
He seems to
have learned
how to use a
whip. Did he
get special
training?



Takuma
Kawahama
The
Caribbean
yellow dugong
is bad
with whips.
Did he even
train with it?

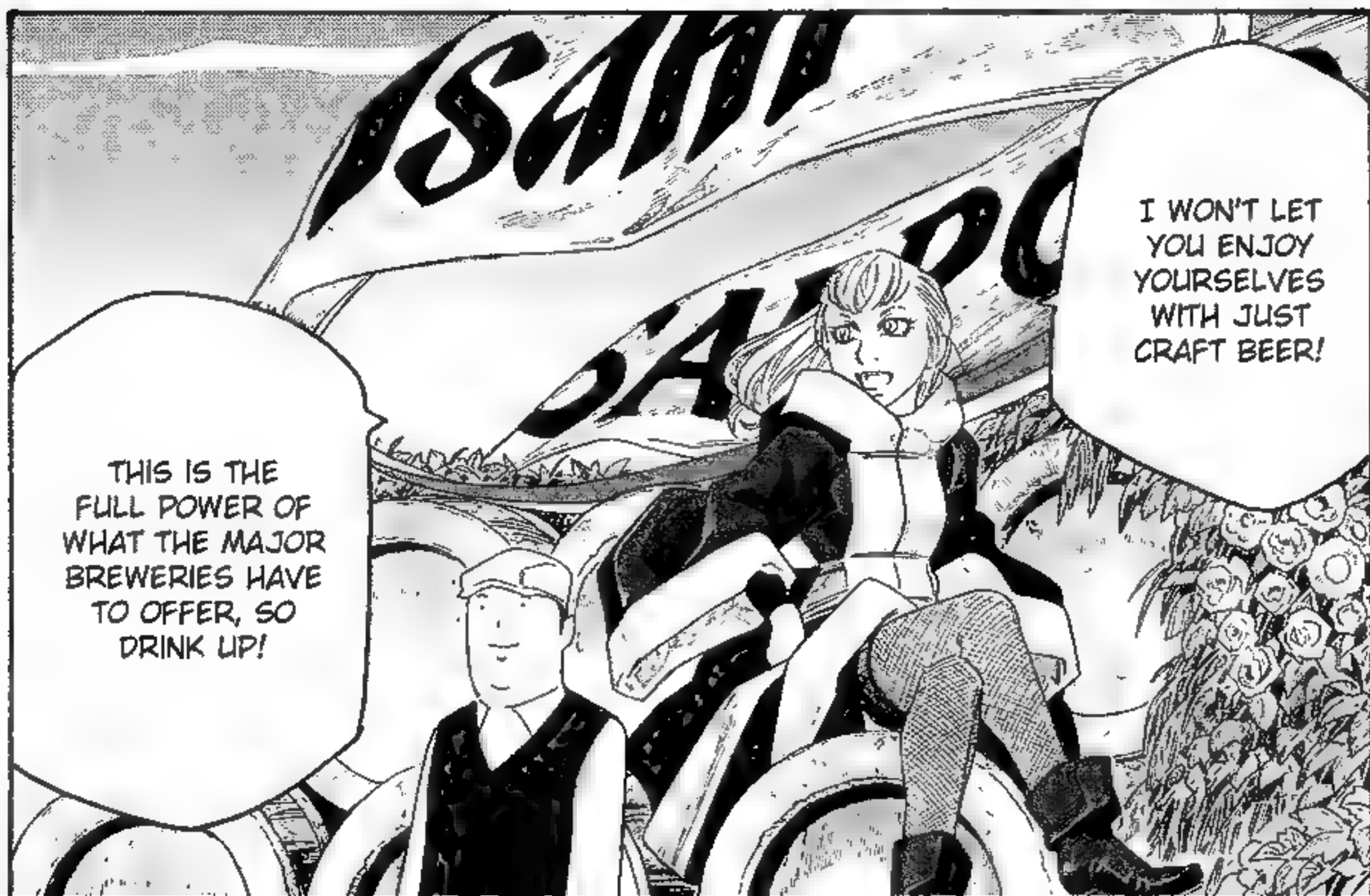




DID YOU
FIND YOUR
ANSWER TO
"JUST WHAT
IS BEER"?



MUITOU,



THIS IS THE
FULL POWER OF
WHAT THE MAJOR
BREWRIES HAVE
TO OFFER, SO
DRINK UP!

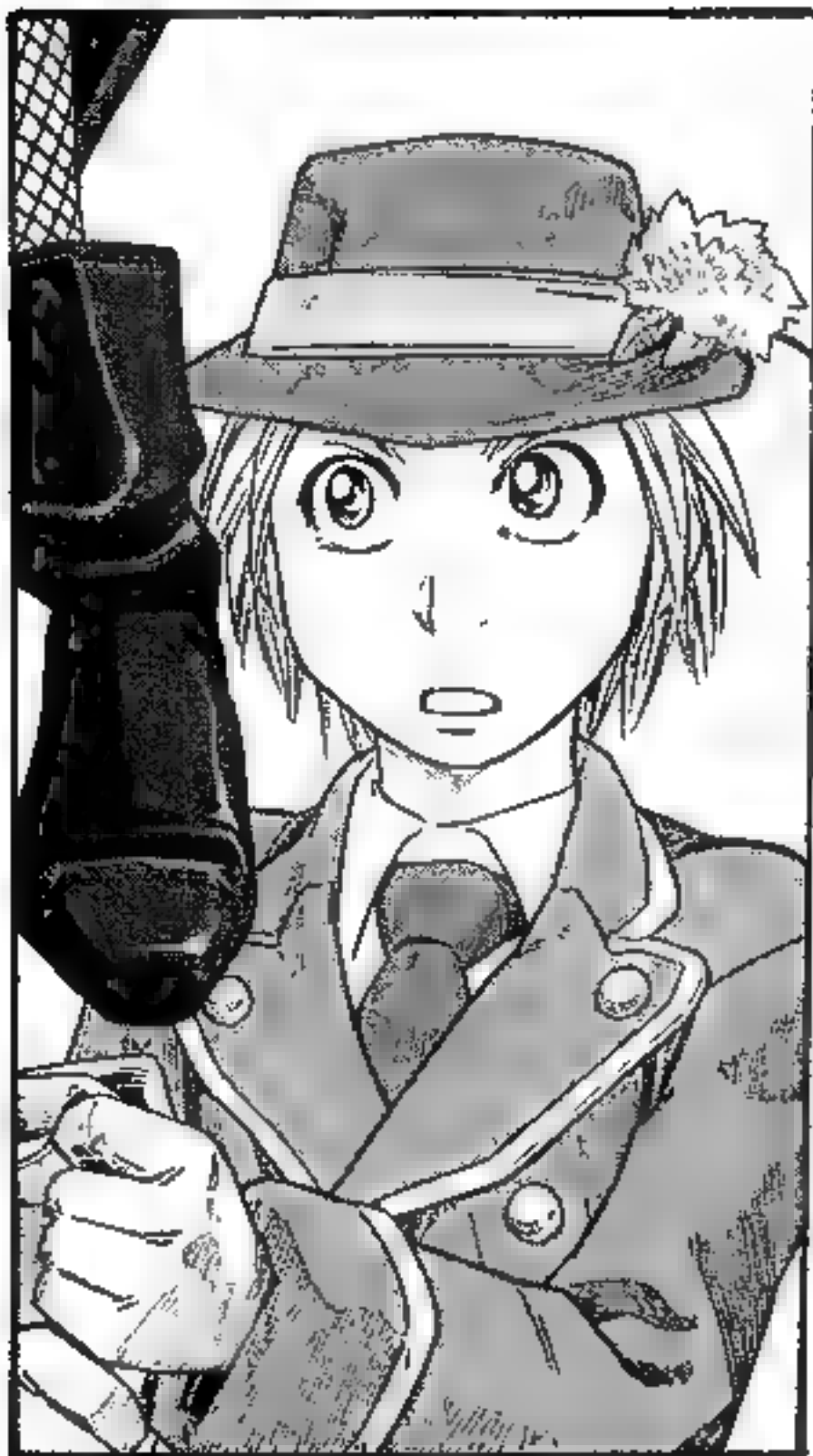
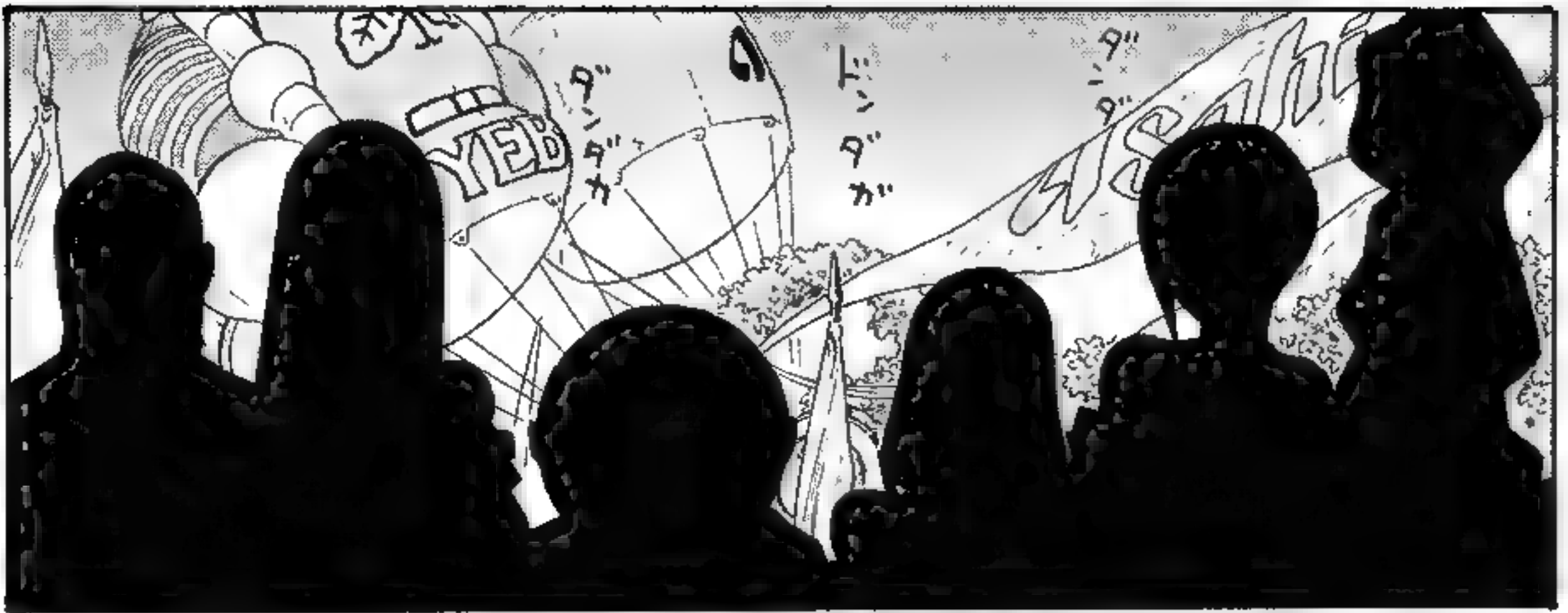
I WON'T LET
YOU ENJOY
YOURSELVES
WITH JUST
CRAFT BEER!



Aya
Hirooka
This frock
makes her
look like
a witch.
By the way,
please
check out
"Junketsu
no Maria",
too



Bartender
He's
someone who
knows what
he has to do
Surprisingly,
he's a pretty
rare type of
person.



IS
BEER...
HUH?



JUST
WHAT



MUTOU-
SAN!



Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com



Aoi Mutou
 Right after
 finding her
 answer to
 "Just what
 is beer?"!



I'M IMPRESSED
 THAT THEY
 CAN DRESS IN
 SOMETHING
 COLD LIKE THIS
 FOR A FESTIVAL
 IN OCTOBER.

Shake
 Shake



MUNICH
 IS NEAR
 SWITZERLAND,
 RIGHT...?



Haruka
 Hasegawa
 Come to
 think of it,
 she doesn't
 wear white
 all that
 often,
 either



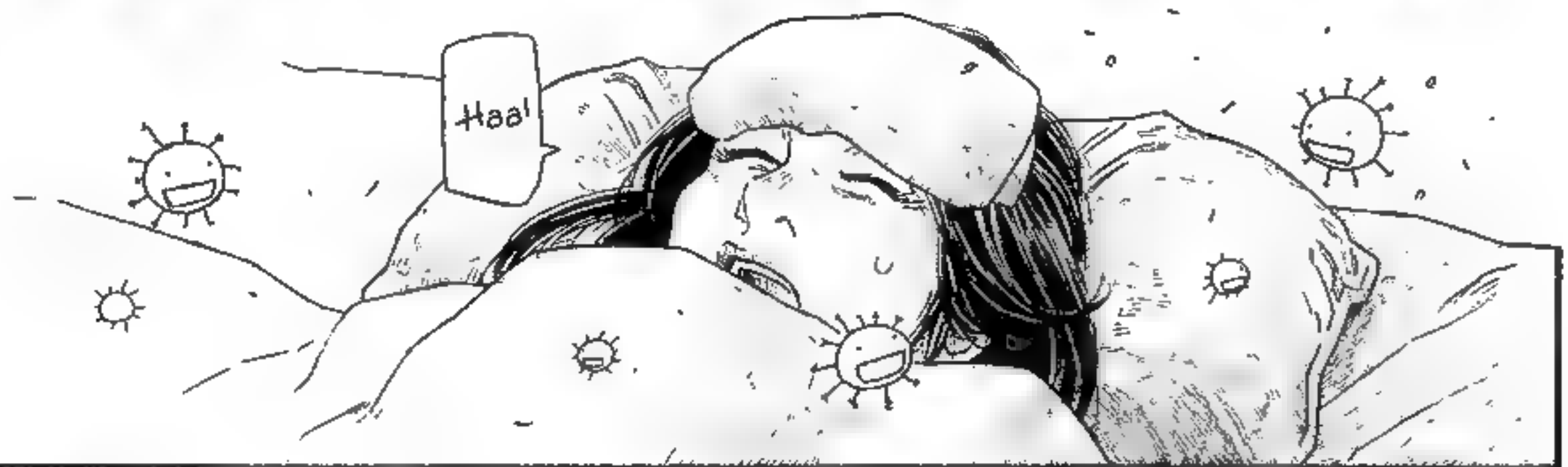
This story is a manga, so naturally, it's Fiction.

CH. 98: HAVE A BEER WITH A SMILE

THE FLU...?
YOU COULD
SEE THAT
THIS WHOLE
TIME?



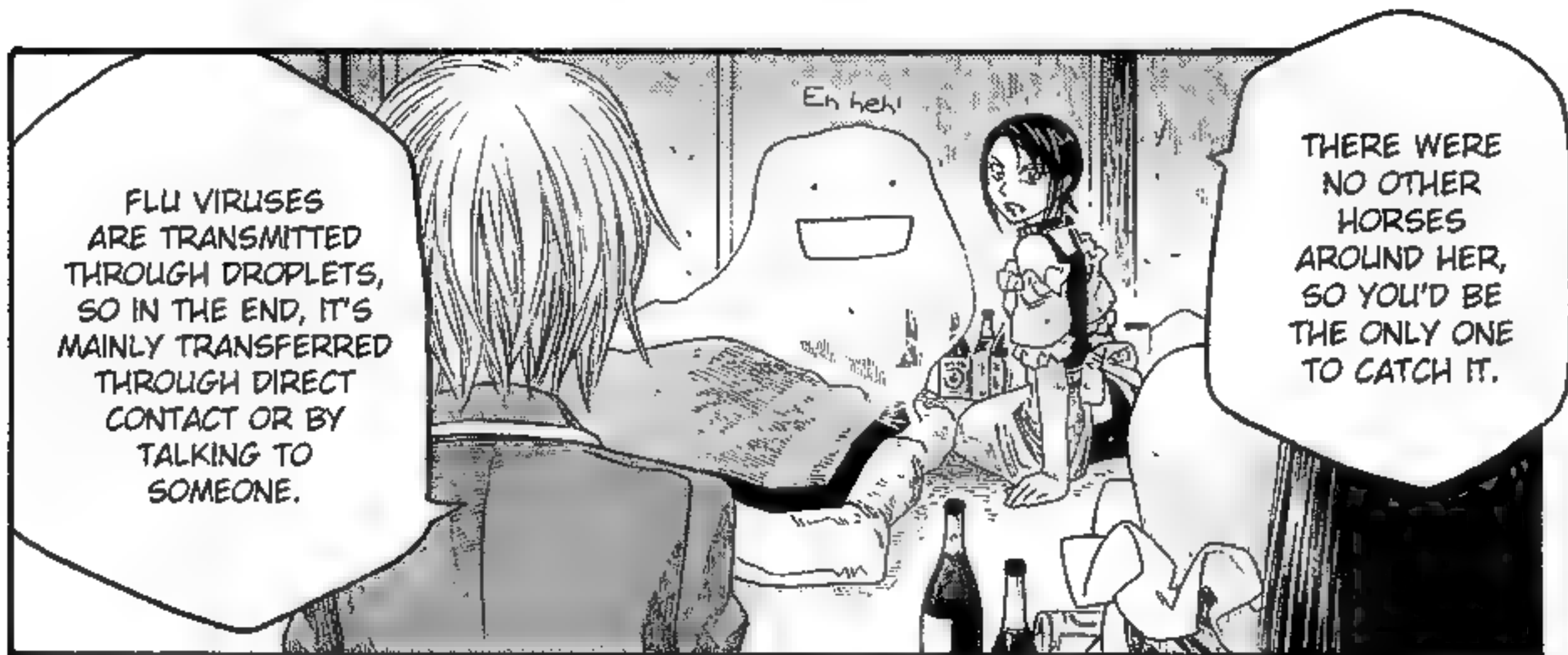
LET'S JUST
TAKE HER TO THE
FERMENTATION
ROOM FOR NOW!
MLTOU, JUST DO
YOUR BEST NOT
TO FALL OFF!



Tadayasu Sawaki
...So he had seen them.
That's why he said he'd pull the horse all day long.



Influenza virus
All of you please take care, too.



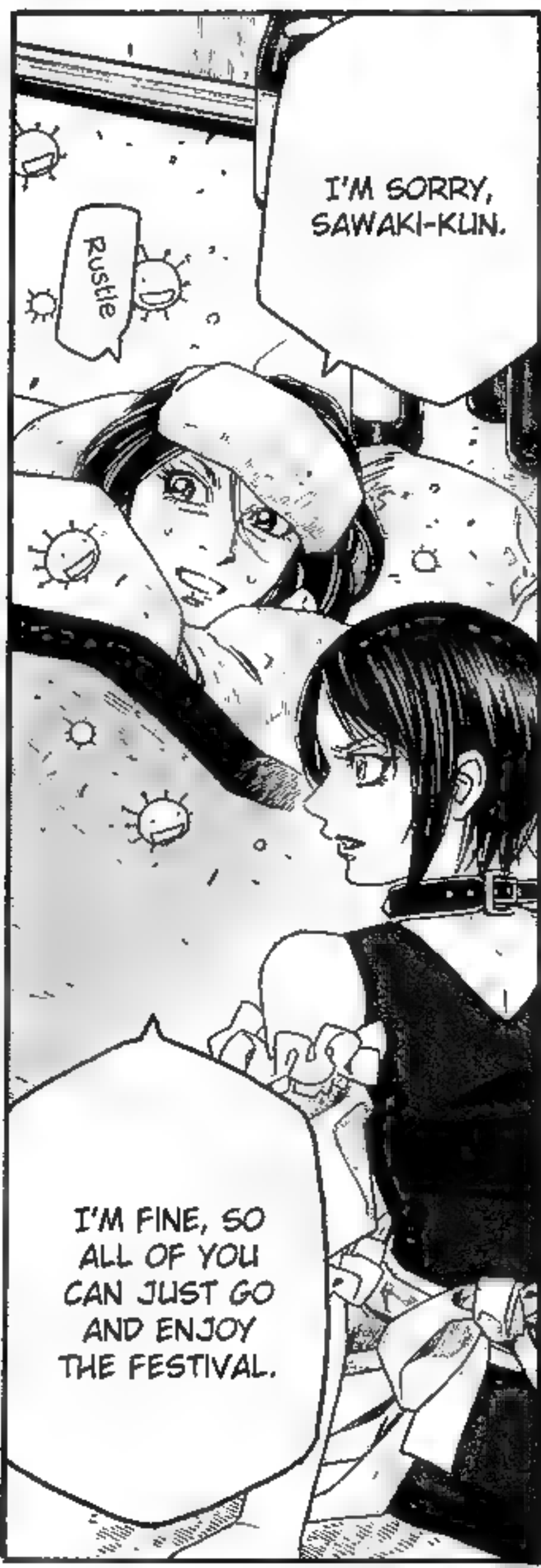
FLU VIRUSES
ARE TRANSMITTED
THROUGH DROPLETS,
SO IN THE END, IT'S
MAINLY TRANSFERRED
THROUGH DIRECT
CONTACT OR BY
TALKING TO
SOMEONE.

THERE WERE
NO OTHER
HORSES
AROUND HER,
SO YOU'D BE
THE ONLY ONE
TO CATCH IT.



BEER IS
THE DRINK
THAT IS BEST
SUITED WITH
A SMILE.

THAT'S MY
ANSWER TO
"JUST WHAT
IS BEER?"



I'M SORRY,
SAWAKI-KUN.

I'M FINE, SO
ALL OF YOU
CAN JUST GO
AND ENJOY
THE FESTIVAL.



SO I
WON'T
ALLOW
ANYONE
TO LEAVE
THE GATE

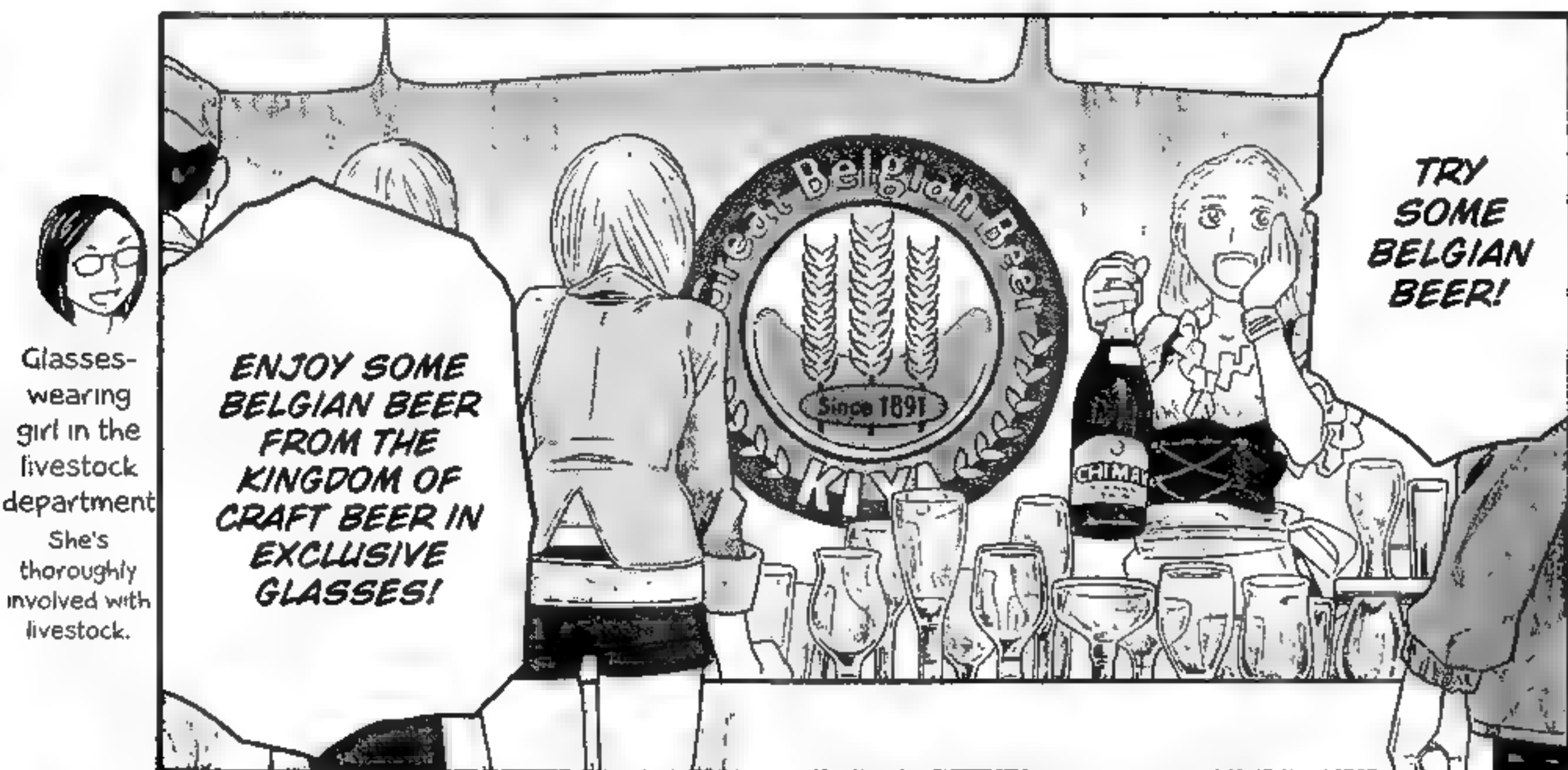
UNLESS THEY
HAVE A SMILE
ON THEIR FACE
FROM THIS
FESTIVAL!



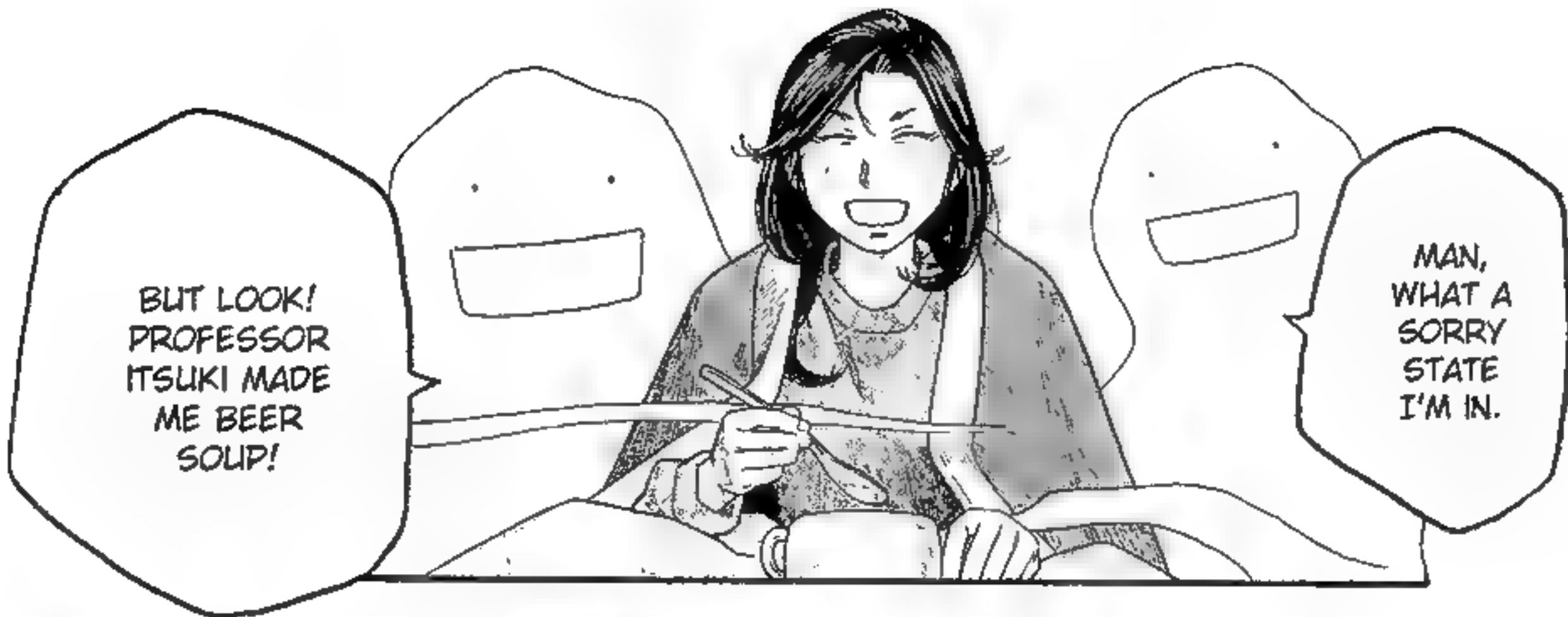
Kei Yuuki
"A man
shouldn't
destroy the
dreams of
other men "
.. He's a guy



Kaoru
Misato
Come to
think of it,
the costume
he's wearing
this chapter
is similar to
something
Oliver Kahn
wore







BUT LOOK!
PROFESSOR
ITSUKI MADE
ME BEER
SOUP!

MAN,
WHAT A
SORRY
STATE
I'M IN.



Hazuki
Oikawa

Not only can
she ride a
scooter, but
she's also
good at
riding a ●



IS EVERYONE
HAVING FUN?

I SEE.



SOME OF THE
BREWERIES
HAVE ALREADY
STARTED TO
SELL OUT!



Ke'zou
Itsuki

Kaneshiro's
grandfather
seems
to have
personally
taught him
how to play
a sanshin.



I'D LOVE TO
SHOW YOU,
MUTOU-SAN!

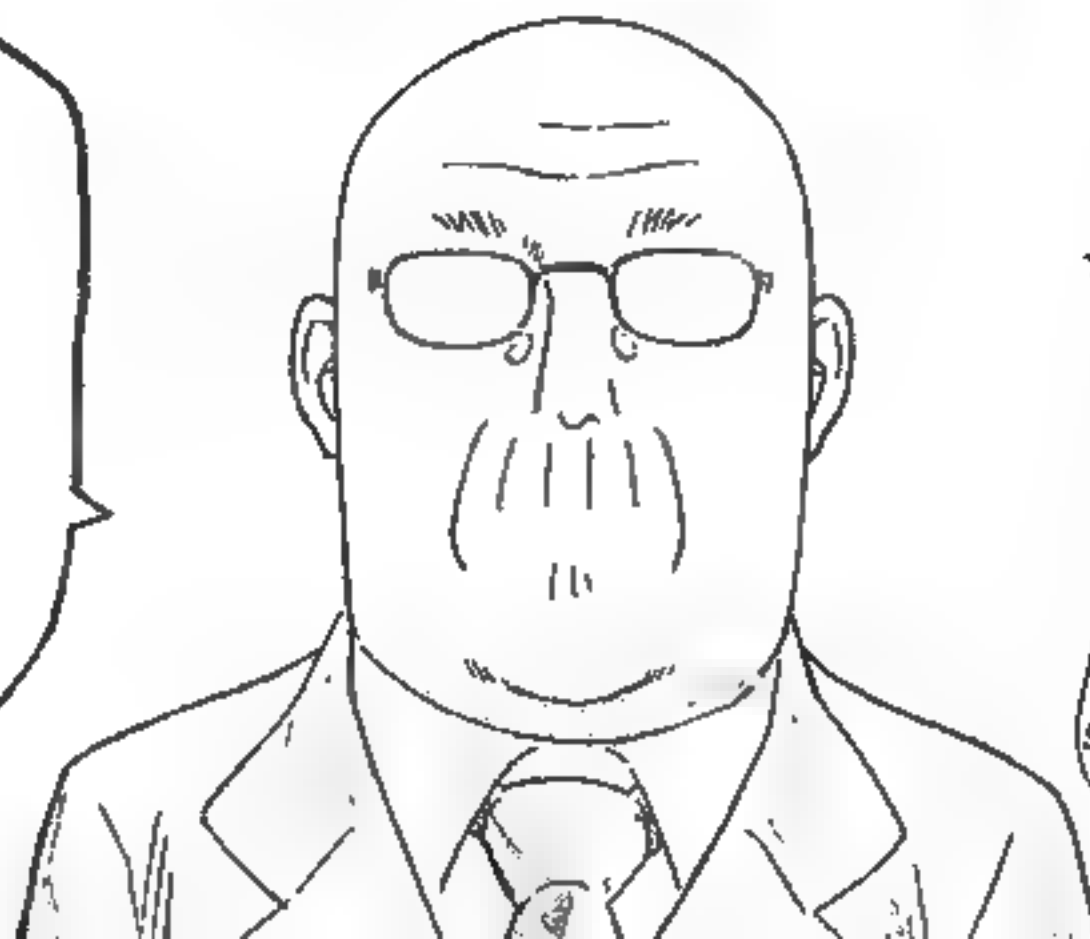
EVERYONE'S
HAVING LOADS
OF FUN!



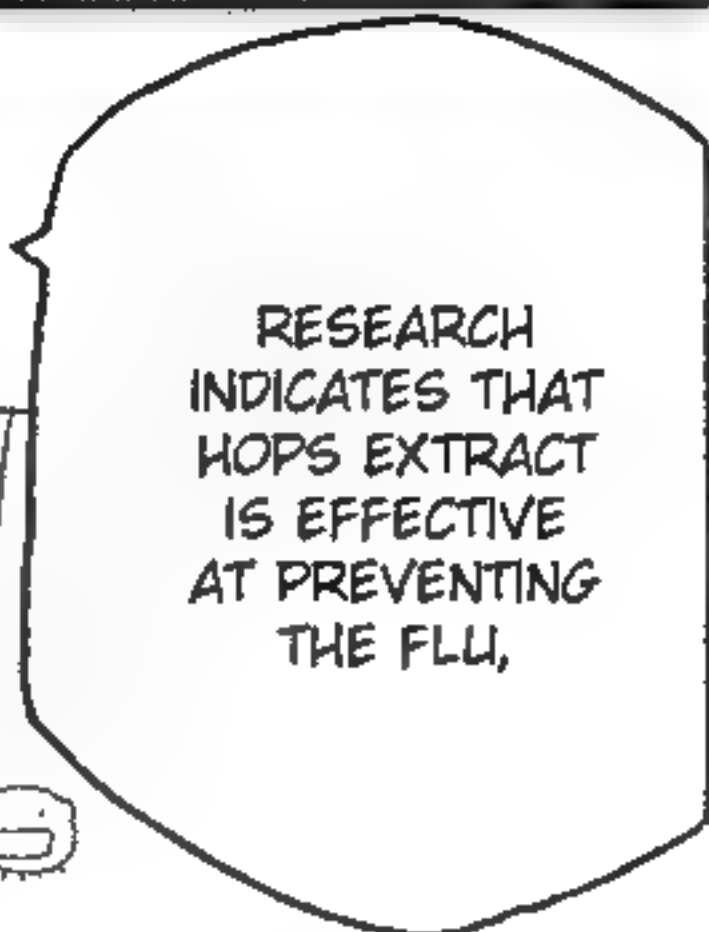
KANOU-SAN
ALSO SOLD
OUT AND NOW
SHE'S HELPING
OUT OTHER
BREWERIES.



BUT WELL, THAT
DOESN'T MEAN
THAT YOU WON'T
GET THE FLU IF
YOU DRINK BEER.

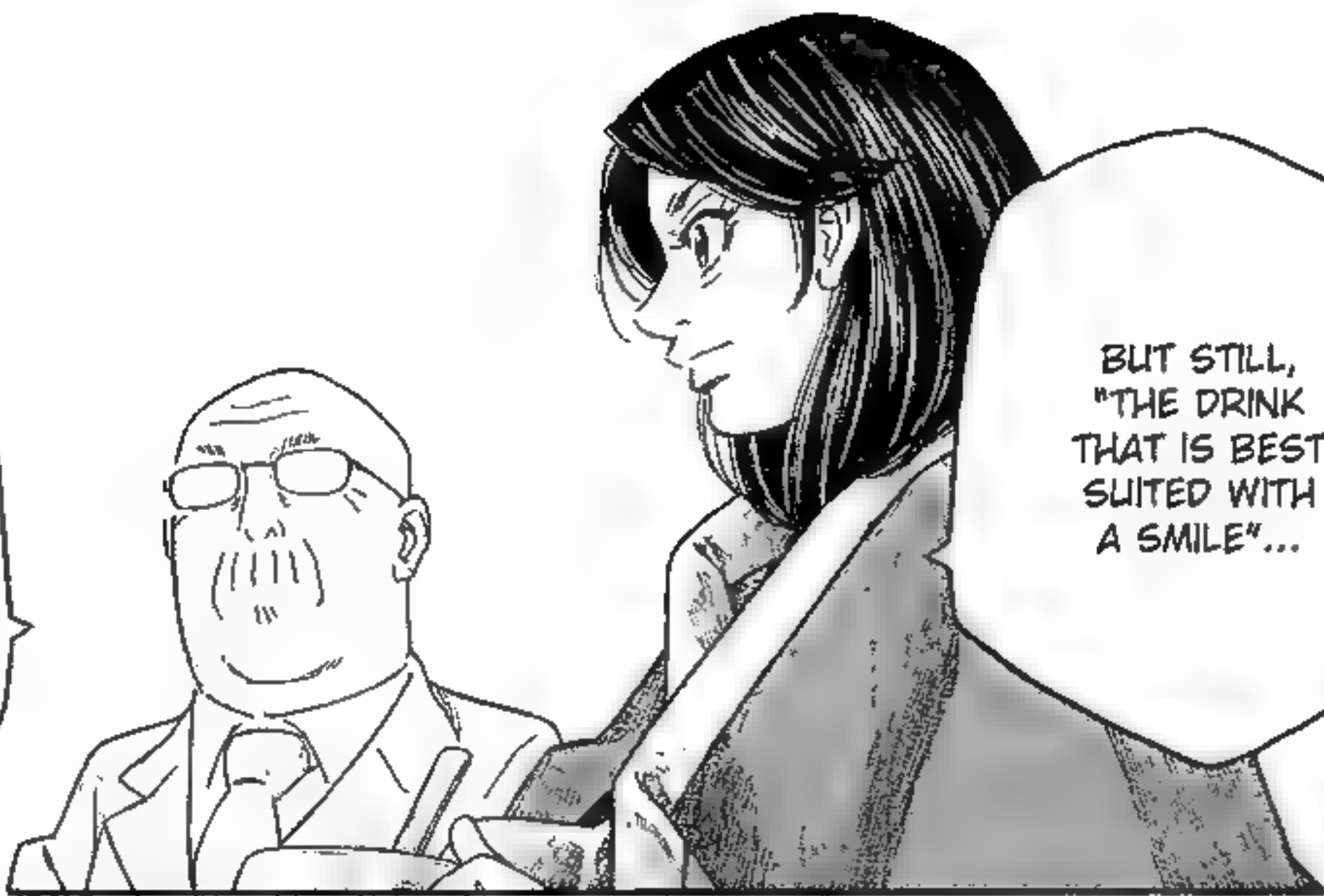


★ ★
Acc. to Sapporo Beer



RESEARCH
INDICATES THAT
HOPS EXTRACT
IS EFFECTIVE
AT PREVENTING
THE FLU,

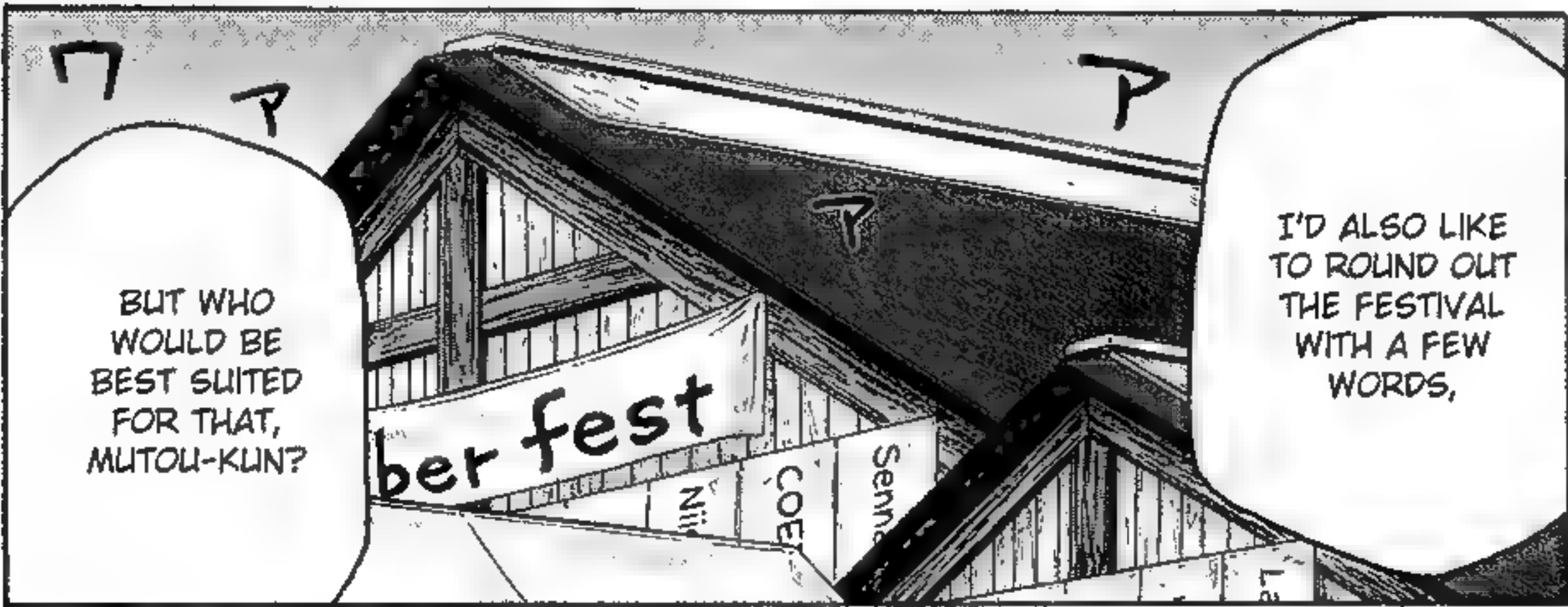
YOU FOUND A
NICE ANSWER,
MUTOU-KUN.



BUT STILL,
"THE DRINK
THAT IS BEST
SUITED WITH
A SMILE"...



Takuma
Kawahama
Chorizo may
seem to have
originated
from Mexican
cuisine, but
it actually
comes from
Spanish
cuisine.



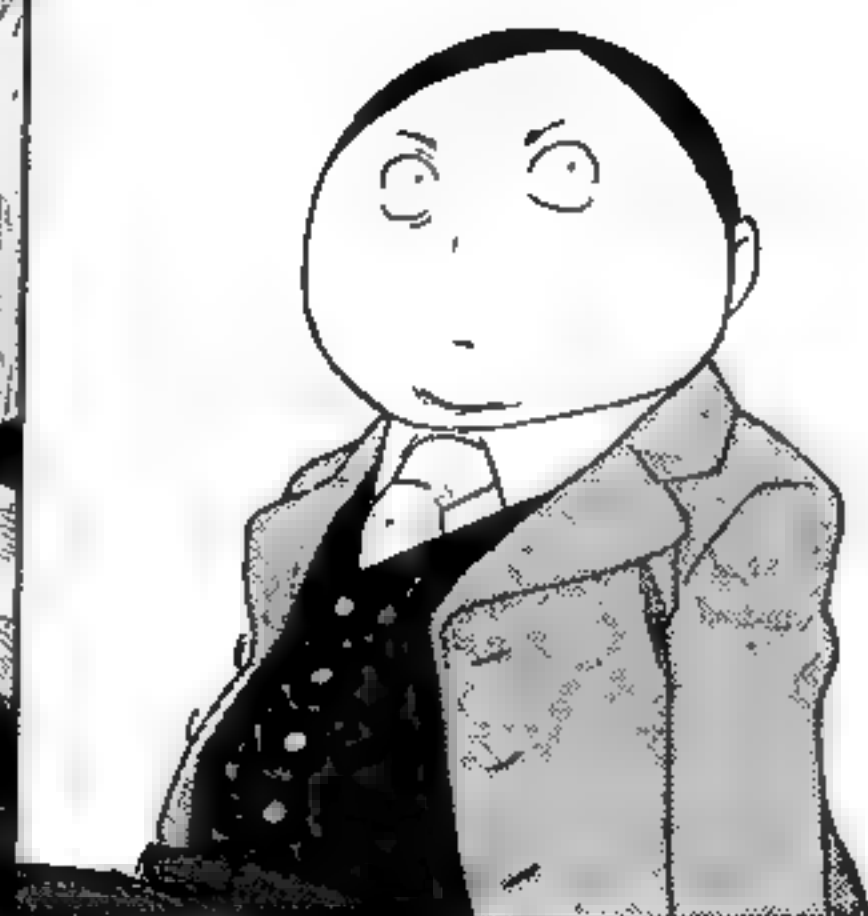
BUT WHO
WOULD BE
BEST SUITED
FOR THAT,
MUTOU-KUN?

I'D ALSO LIKE
TO ROUND OUT
THE FESTIVAL
WITH A FEW
WORDS,



LOOK!
SHE TOOK
OVER
FOR MISS
AGRICULTURE.

OH!







Don't say that!

BUT THE ONLY EVENT WE HAVE AFTER THIS UNTIL THE SPRING WILL BE THE FINAL EXAMS!


WE MAY HAVE HELD THIS OKTOBERFEST IN NOVEMBER,



LET'S JUST ENJOY THE BEER UNTIL THE VERY END!

SO FOR NOW,

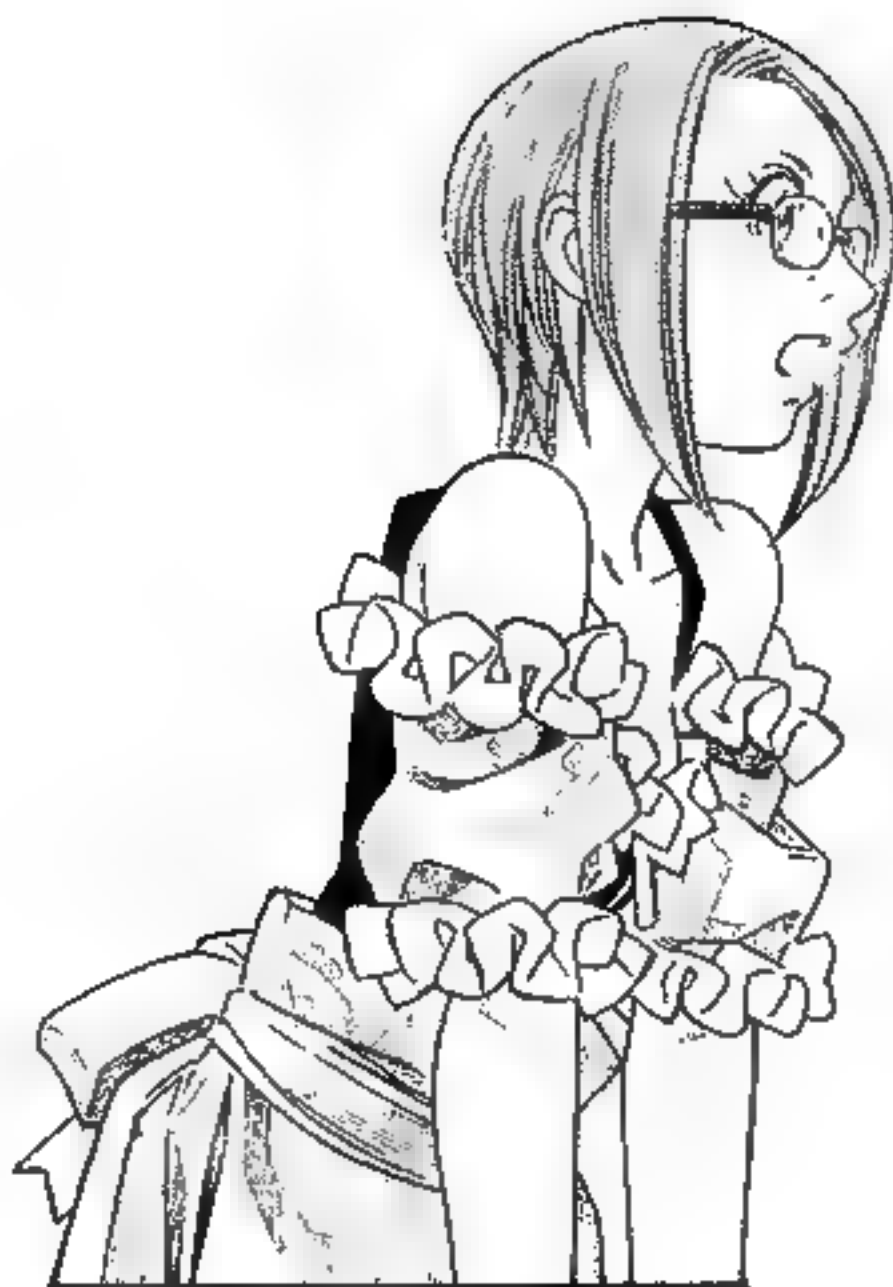



Aya Hirooka
When her hair's up, her eyes look somewhat sharper. Her eyes should actually be drooper





THEY'RE
ALL...
SMILING...



EVEN
THOUGH
THERE ARE
SO MANY
PEOPLE,



DOES...

DOES MY
BEER HAVE
THIS KIND
OF POWER,
TOO...?



IS THIS
WHAT
MUTOU-SAN
SAID

ABOUT THE
POWER OF
BEER...?

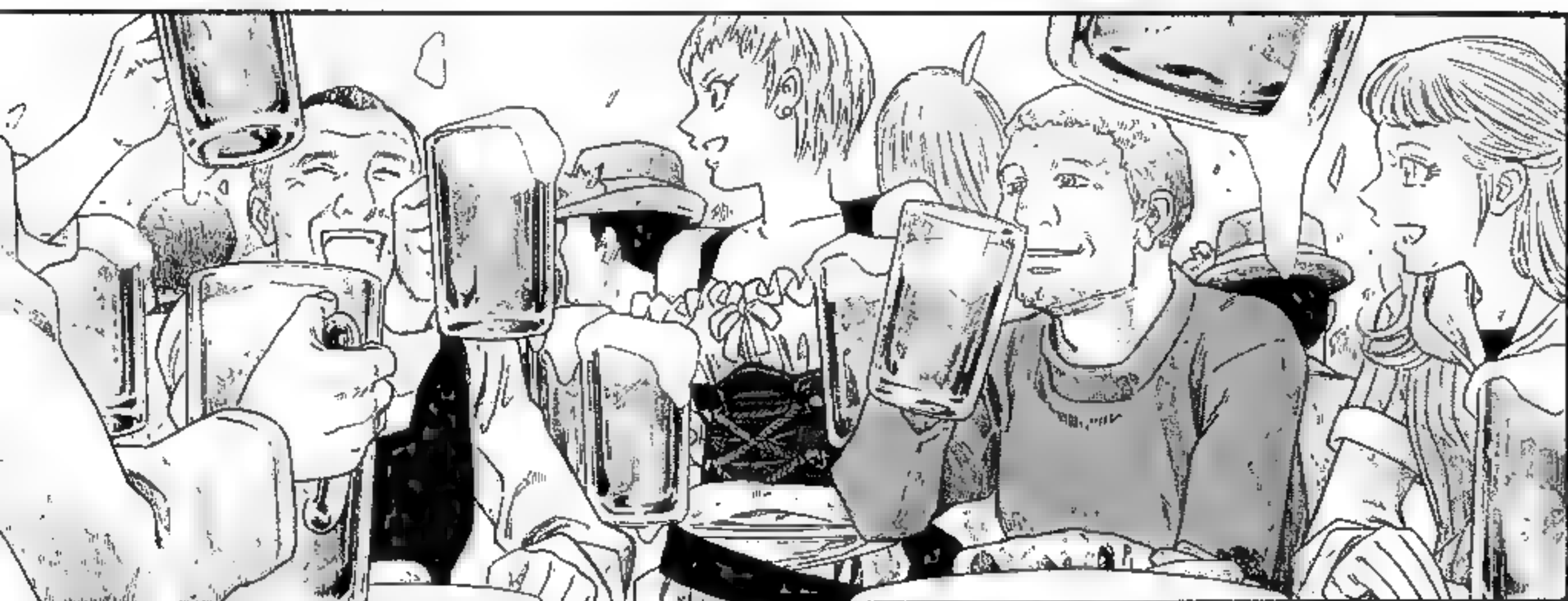


Hana
Kanou
How will she
respond to
Mutou's
answer?

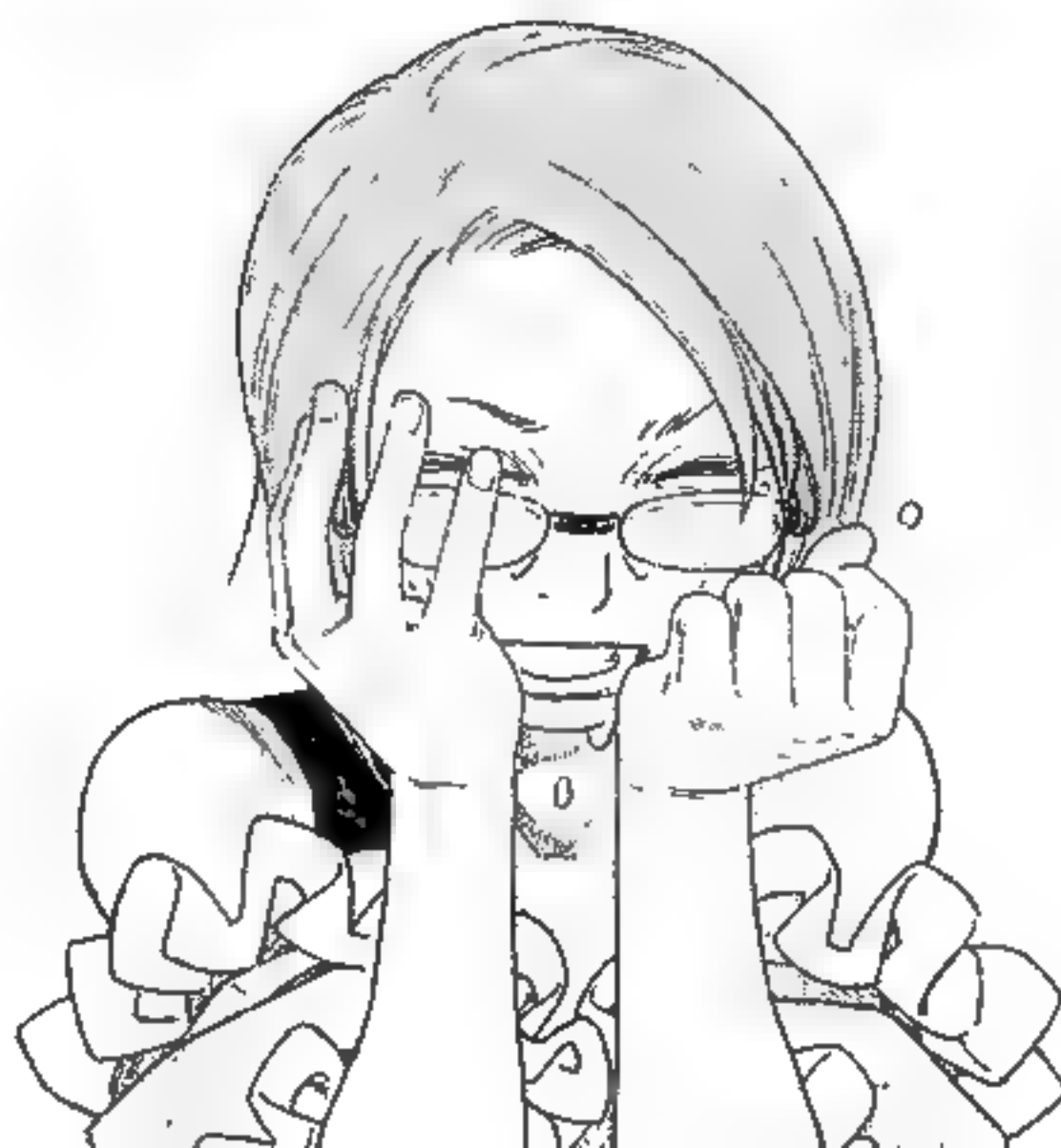


BUT WHEN I
GET BETTER,
I'M GONNA DRINK
ALL OF THE BEER
THAT TOOK PART
IN THE FESTIVAL.

THIS IS
BLISS!



I, HANA KANOU,
WILL WORK
HARDER THAN I
EVER HAVE FOR
ALL 27 YEARS
OF MY LIFE!

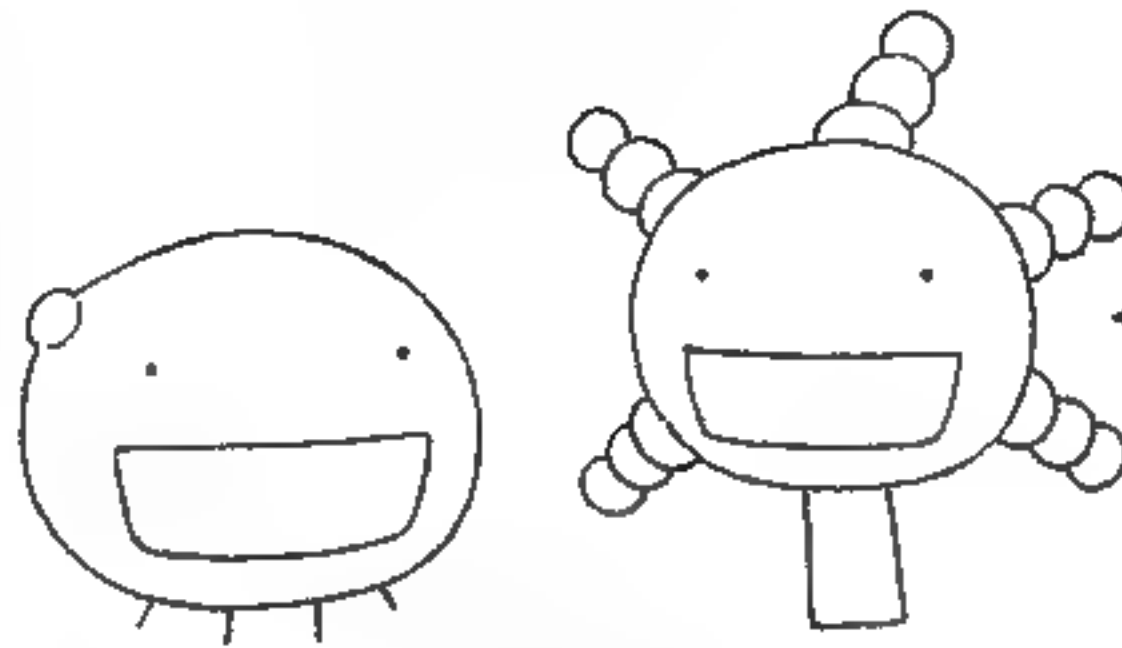


THANK YOU,
MUTOU-
SAN...

Bonus

The usual
bonus.

A LOT GOES
ON IN THE
BACKGROUND
EVEN FOR
BEER.



BEER IS
AN AMAZING
DRINK THAT'S
ENJOYABLY
FESTIVE AND CAN
EVEN MAKE YOU
FORGET ABOUT
ANYTHING BAD.

PLZEŇ

IN THAT
REGION,
THERE'S
A TOWN
CALLED
PLZEN.

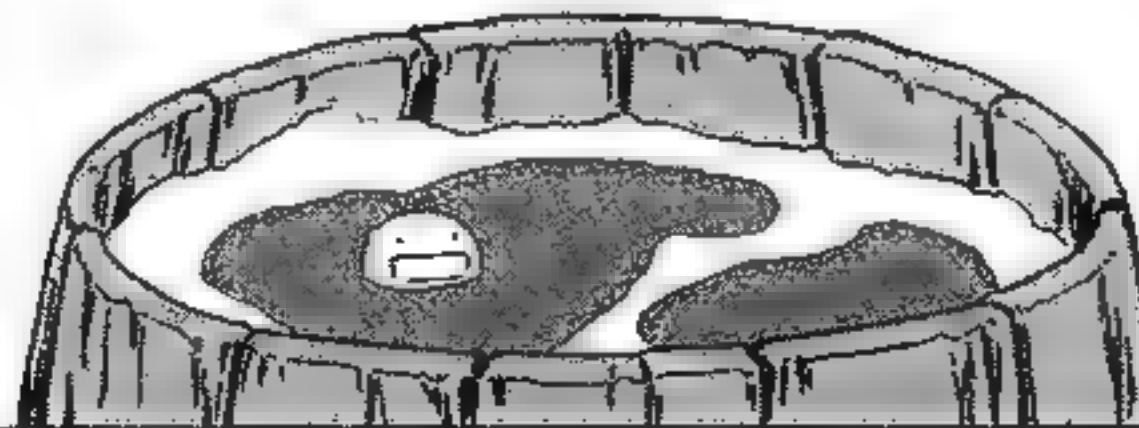
THE BOHEMIA
REGION IN
THE CZECH
REPUBLIC
IS REALLY
FAMOUS FOR
ITS BARLEY
AND HOPS.

Let's Brew!

WHEN THE BEER
WAS DONE, THEY
WOULD PUT A
SIGN ON THE
FRONT OF THEIR
HOUSE AND
THEN EVERYONE
WOULD ENJOY
IT TOGETHER.



EACH FAMILY IN
THIS TOWN HAD A
BREWING LICENSE,
SO BEER WAS
BEING BREWED
ALL OVER TOWN.



WELL, SINCE THEY
WEREN'T MUCH
MORE THAN
AMATEURS,
THERE WERE
SOME FAILURES
THAT TASTED
SPOILED,
SO FEELINGS
WERE MIXED.

Hahaha!

Yours
is really
sour,
too!

Yours is
terrible!

AS
FOR
THE
TASTE,

It's too peaceful.

OR RATHER,
BECAUSE
OF SEVERAL
OFFICIALS, A
LARGE AMOUNT
OF BEER WAS
SPILLED OUT
IN FRONT
OF PLZEN'S
TOWN HALL.

AND THEN
ONE DAY,

This is just terrible...

FOLLOWING THAT,
PLZEN'S CITIZENS
DECIDED TO STOP
HOMEBREWING AND
INSTEAD BUILT A
BREWERY TO MAKE
A PROPER BEER.

THE AUTHORITIES
HAD ORDERED
ITS DISPOSAL
BECAUSE ALL
THE BEER MADE
BY PLZEN'S
CITIZENS
WAS DEEMED
UNDRINKABLE.

SO THEY
INVITED BAVARIAN
BREWER JOSEF
GROLL TO PLZEN
TO PRODUCE
A NEW TYPE
OF BEER.



Josef Groll

PLZEN'S CITIZENS
ABANDONED MAKING
THE TOP-FERMENTING
ALES THEY HAD
BREWED UP TO THEN
AND INSTEAD SET
THEIR SIGHTS ON
BAVARIAN LAGER
FROM NEARBY
GERMANY,

THAT BEER, WHICH
IS NAMED "PILSNER"
AFTER THE NAME OF
THE TOWN, BECAME
WELL-KNOWN
THROUGHOUT THE
WORLD TOGETHER
WITH BOHEMIAN
GLASS.

How's
that?

It's
Beautiful!

AND SO, GROLL
GAVE BIRTH TO A
NEVER BEFORE
SEEN GOLDEN
BEER IN 1842.



HE WAS SAID TO BE REALLY CRUDE AND VULGAR, SO HE WAS DRIVEN OUT OF THE TOWN THREE YEARS AFTER GIVING BIRTH TO PILSNER.

Gahahaha!



HOWEVER, ALTHOUGH GROLL WAS THE FATHER OF PILSNER, HE DIDN'T HAVE A GOOD REPUTATION IN PLZEN.

SOME SAID THAT HE WAS ABLE TO MAKE A NEVER BEFORE SEEN GOLDEN BEER BECAUSE HE DIDN'T KNOW HOW TO USE A NEW MALT ROASTER, SO IT JUST WORKED BY CHANCE, OR IT JUST CAME OUT GOOD BECAUSE IT USED YEAST FROM A FAMOUS BREWERY.

I'm going back to Germany!



Don't mix my private life with my work!

PERHAPS BECAUSE OF THAT, THERE ARE SOME ANECDOTES ABOUT THE BIRTH OF PILSNER THAT BAD MOUTH GROLL.

HOWEVER, SINCE "PILSNER" WAS CONNECTED TO THE TOWN'S NAME OF PLZEN, THE TOWNSPEOPLE ASSERTED THAT PILSNER BREWED ANYWHERE ELSE WAS A FAKE.

Pilsner is a generic name! Stop pretending like it's champagne!

Even if you say other pilsners are fakes, Groll is from Bavaria, so he's not even Czech!



AT ANY RATE, THIS PILSNER BEER THAT GROLL CREATED EXPLODED IN POPULARITY AROUND THE WORLD AND STARTED BEING BREWED ALL OVER THE PLACE.

BUT PLZEN ULTIMATELY CALLED THEIR OWN BEER THE "ORIGINAL PILSNER", SO FOR WHAT IT'S WORTH, THE MATTER WAS SETTLED.

Plzeňský Prazdroj
Plzeňský Prazdroj

Plzensky Prazdroj
"Genuine Pilsner"
Pilsner Urquell

is another name

THERE WERE A BUNCH OF DISPUTES OVER PILSNER'S NAME AND IT SOMETIMES WENT TO COURT,



Budejovický Budvar

THIS LOGO IS
NATURALLY
WRITTEN IN
CZECH, BUT IF
IT'S REWRITTEN
IN ENGLISH...HM?
THAT KINDA
LOOKS FAMILIAR!



Budweiser
Budvar

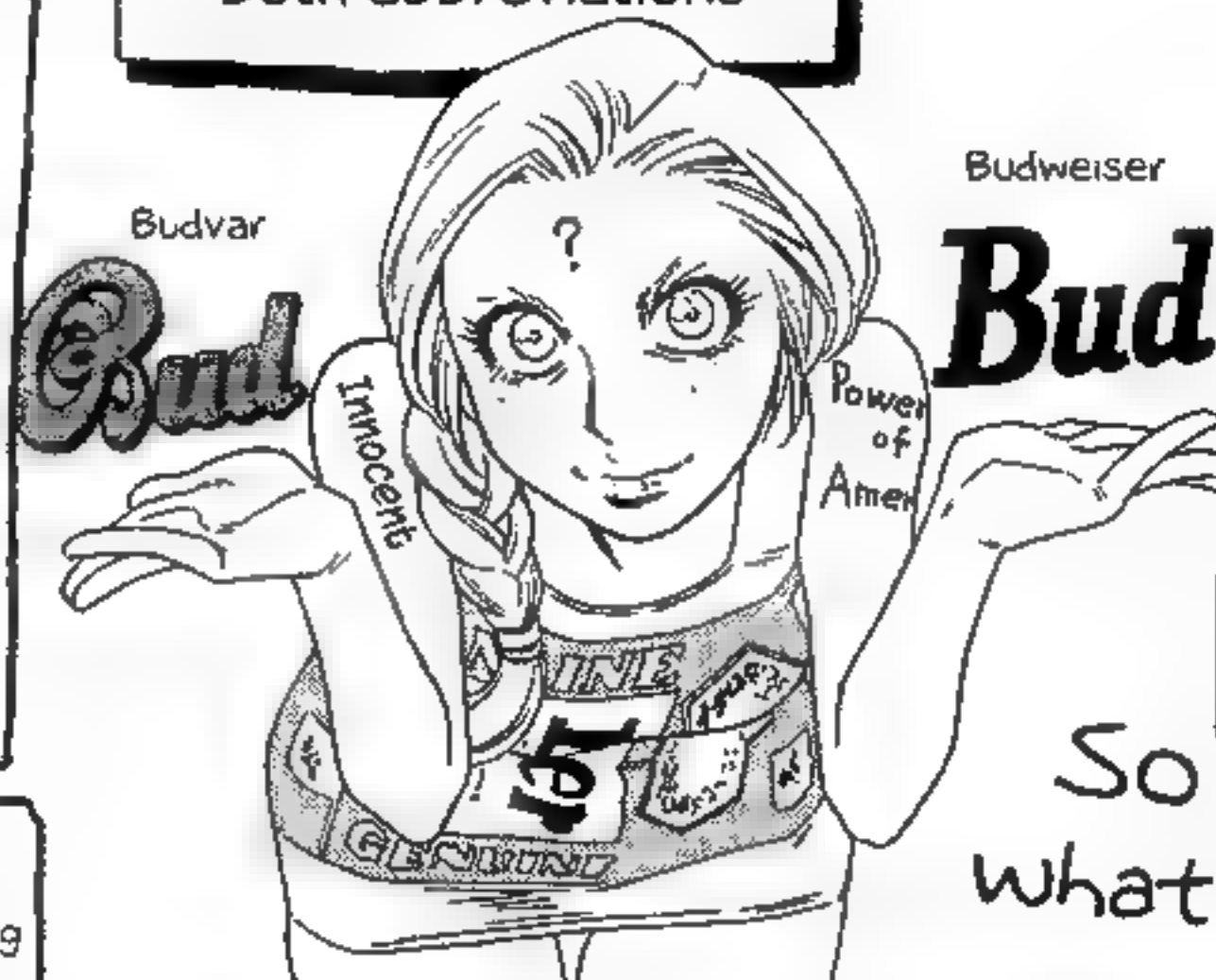
SPEAKING OF
COURT DISPUTES,
THE BEER
"BUDVAR" IS
FROM A CITY
NAMED CESKE
BUDEJOVICE IN
THE SOUTHERN
PART OF
THE CZECH
REPUBLIC.



Both abbreviations

BUT BUSCH HAD
NO CONNECTION
WHATSOEVER
TO THE CITY
OF BUDEJOVICE,
SO HE JUST
BORROWED A
FAMILIAR NAME.

Some rumors say it was
because he copied Budvar,
but it feels like they're aiming
for different tastes



WHEN BUSCH
EMIGRATED FROM
GERMANY TO
AMERICA, HE
FOUNDED A
BREWERY AND
NAMED HIS BEER
"BUDWEISER",

So
what?

WELL,
JUST
LEAVE ALL
OF THAT
TO THE
BREWERS,

See you again
in volume 9!

AND CHOOSE
A WONDERFUL
BEER FROM
ALL OF THE
VARIOUS
TYPES
TO HAVE
TONIGHT.



At present

Budvar

In America, it's sold under a label
unique to that country. In Europe,
Budvar is mainstream.

BUDWEISER HAS NOW
GROWN INTO A GIANT,
SO THE MATTER WOULD
PROBABLY BE SETTLED IF
THEY BOUGHT BUDVAR,
BUT BUDVAR HAS
APPARENTLY BEEN
RESTRAINING
BUDWEISER'S POWER
BECAUSE BUDVAR'S
TASTE IS SO
HIGHLY RATED.

Budweiser

In Europe, instead of
being labeled Budweiser,
labeling it Bud is standard.



BOTH
BREWRIES
HAVE BEEN
USING THAT
NAME FOR
MANY YEARS,
SO THEY'VE
BEEN FIGHTING
OVER IT.

BONUS!
END

Bonus 2

The usual Bonus.

I took all of the beers
from the breweries
that collaborated with
Moyashimon volume 8

AND

TRIED THEM MYSELF!!

THAT THEY HAD
CONFIDENCE IN



Iwate Kura Beer

IWATE KURA BEER

AS ITS NAME IMPLIES, THIS IS A BEER BRAND FROM IWATE PREFECTURE. THEY MAY BE STANDARD, BUT THEY HAVE SIX TYPES (OYSTER STOUT, PALE ALE, WEIZEN, RED ALE, INDIA PALE ALE, AND PASSION ALE). NOW THEN, ACCORDING TO ISHIKAWA, "THEIR CHIEF BEER WEIZEN HAS A STRONG AND GENTLE FLAVOR."

IWATE

Sekineichi Shuzo

"Iwate Kura Beer"

THIS IS A LEADER IN THE JAPANESE CRAFT BEER INDUSTRY FROM KANAGAWA. BEFORE THE BAN LIFTED ON CRAFT BEER, THEY WERE MAKING IT IN AMERICA AND IMPORTING IT TO JAPAN. THEIR SPECIALTY IS WITH ALES, AND THEIR MAIN PRODUCTS ARE ALL ALES. "THIS ALLOWED ME TO EASILY UNDERSTAND HOW BEER CAN HAVE AN OPTIMUM TEMPERATURE. I LOVE THEIR XPA ALE."

Sankt Gallen[®] BREWERY

KANAGAWA

Sankt Gallen Brewery

"Sankt Gallen"

Umenishiki

Umenishiki Beer

Umenishikiyamakawa

"Umenishiki Beer"

THIS IS A SELF-PROCLAIMED "SMALL CRAFT BREWERY" IN THE CENTER OF AKITA PREFECTURE. THEY USE A BAVARIAN STYLE OF BREWING FROM MUNICH, GERMANY. "THEIR YEAST IS VERY ENERGETIC. IF YOU'RE NOT CAREFUL WHEN YOU OPEN IT, IT'LL GUSH OUT. THEIR SMOOTH FOAM IS IMPRESSIVE." BY THE WAY, THEY ALSO MAKE THE BEER FOR THE SUPERHERO TEAM CHOUJIN NEIGER.

Aquila

"Aquila Beer"

AKITA

THIS BEER USES AS ITS SYMBOL THE JAPANESE ROBIN, EHIME'S PREFECTURAL BIRD. ITS SELLING POINT IS THAT IT USES A GERMAN STYLE OF BREWING AND MAKES USE OF NAKED BARLEY FROM EHIME PREFECTURE AS WELL AS UNDERGROUND WATER FROM THE SACRED MOUNT ISHIZUCHI. "I LIKE AROMATIC ALES. THEIR DARK ALE IS ALSO GREAT."

EHIME





WHEN IT COMES TO KURE, HIROSHIMA, IT'S FAMOUS FOR ITS IMPERIAL NAVAL BASE. "WHEN YOU THINK OF THE NAVY, CROQUETTES, MEAT AND POTATO STEW AND CURRY ARE GOOD, BUT THIS IS NAVAL BEER. IF YOU DRINK THIS WHILE THINKING IT'S CONTRIVED, YOU'LL GET HURT BECAUSE IT'S SO TASTY." IT HAS LIVE YEAST IN IT, SO IT HAS TO BE DRUNK SOON AFTER ITS BOUGHT BECAUSE ITS EXPIRATION DATE IS ONLY 21 DAYS.

Kure Beer "Kaigun-san no Bakushu"

HIROSHIMA

MOJIKO RETRO BEER

BREWED IN MOJIKO

MOJIKO CRAFT BEER FACTORY

THIS IS THE ONLY CRAFT BREWERY IN KITAKYUSHU. IT'S IN THE MOJIKO RETRO DISTRICT OF KITAKYUSHU, AND AT THE BEER RESTAURANT ABOVE THE BREWERY, YOU CAN DRINK FRESHLY BREWED BEER. THEIR STANDARD BEERS ARE WEIZEN, PALE ALE AND PILSNER. "THEY HAVE A REFRESHING FLAVOR. YOU CAN HAVE THEM WITH THEIR SEAFOOD."

FUKUOKA

Mojiko Retro Beer "Mojiko Craft Beer Factory"



THIS IS THE ONLY ONE THAT ISN'T A BEER BREWERY. INSTEAD, IT'S AN IMPORTER THAT FOCUSES ON BELGIAN BEER. YOU CAN BUY OVER 200 KINDS OF BEER AND OVER 100 KINDS OF GLASSES FROM THEM. SIMILAR TO WINE, YOU CAN ENJOY DRINKING VARIOUS KINDS OF BEER IN GLASSES THAT SUIT THEM. "YOU CAN EVEN BUY BOTTLED ZOT FROM THEM."

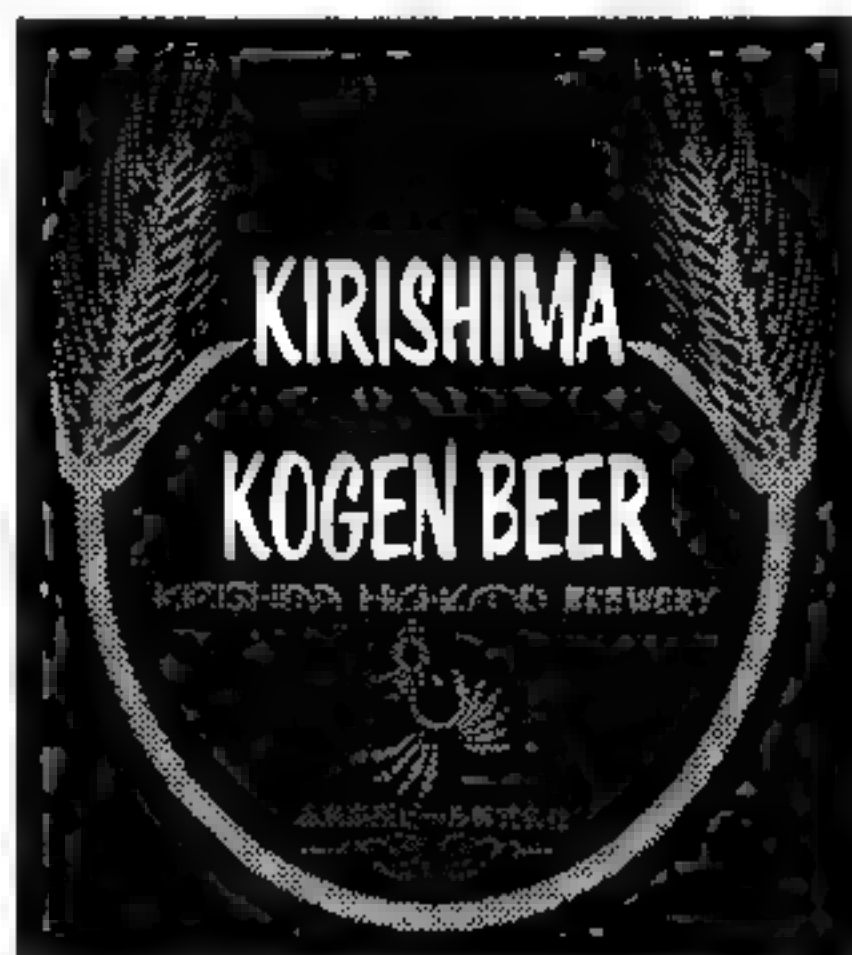
Kiya Belgian beer imports

AICHI



THIS IS A BREWERY AND RESTAURANT WITHIN A STONE'S THROW OF KAGOSHIMA AIRPORT, AND THEY COLLABORATED WITH THE CZECH TOURISM BOARD TO RECREATE THE TOWNSCAPE OF THE CZECH REPUBLIC. MOREOVER, THEY IMPORT MOST OF THEIR INGREDIENTS INCLUDING SAAZ HOPS, MALT AND YEAST FROM THE CZECH REPUBLIC. "FOR ANYONE THAT LIKES URQUELL, BE SURE TO TRY THEIR BOHEMIAN BLONDE."

KAGOSHIMA



Kirishima Kogen Beer "Kirishima Kogen Beer"

THIS IS A BREWERY IN MORIOKA, IWATE THAT WAS ESTABLISHED 100 YEARS AGO AND RELOCATED FROM GERMANY. THEIR STANDARD BEERS ARE CLASSIC, SCHWARZBIER, WEIZEN AND ALTBIER. "IN CONTRAST TO HOW THE GERMAN DARK BEER SCHWARZBIER LOOKS, IT HAS A DISTINCTIVELY REFRESHING FLAVOR. IT'S TRULY A CLASSIC GERMAN BEER."

IWATE

Baeren Brewery "Classic Beer Baeren"



THIS IS BEER FROM THE RICE-PRODUCING REGION OF AGANO, NIIGATA. IT GOT ITS NAME FROM NEARBY LAKE HYOKO WHICH IS FAMOUS FOR ITS SWANS. THEY HAVE SIX STANDARD TYPES OF BEER. "SWAN LAKE IS RENOWNED FOR THEIR PORTER, BUT IT'S SO SURPRISING THAT THEIR LIMITED EDITION BEER "#B-IPA" WAS MADE IN JAPAN. IT TASTES JUST LIKE BELGIAN BEER. I LOVE IT!"

Tenchokaku "Swan Lake Beer"

NIIGATA



"ALTHOUGH THIS IS ABOUT TELLING THE READERS WHAT BEERS I DRANK, THIS ONE IS NON-ALCOHOLIC. THE OLIGOSACCHARIDES MADE FROM BEETS GROWN IN TOKACHI NEAR THE BREWERY IN HOKKAIDO, ALONG WITH ENOKI MUSHROOMS, ARE USED TO MAKE THEIR 'TENDER' WHICH HAS A REFRESHING TASTE. IT'S A SMALL BREWERY, SO YOU HAVE TO HAVE A RESERVATION IF YOU'RE GOING THERE TO DRINK THEIR CRAFT BEER."

Obihiro Beer "Tender"

HOKKAIDO



WAKAYAMA

AMONG THE 29 COMPANIES THAT PARTICIPATED, THIS IS THE ONLY ONE FROM KANSAI. TWO BROTHERS FROM SHIRAHAMA, WAKAYAMA MAKE TWO TYPES OF AMERICAN BEER: AMERICAN WHEAT AND A PALE ALE. "THEY AREN'T HARSH, THEY'RE REFRESHING, AND I THINK THEY WOULD GO WELL WITH FISH FROM TORETORE MARKET OR A HOT POT."

Nagisa Beer "Nagisa Beer"

AS ITS NAME IMPLIES, THIS IS A FAMOUS BREWERY THAT USES UNDERGROUND WATER FROM THE BASE OF MOUNT DAISEN IN TOTTORI. "THE REASON WHY THE BEER ARC HAD TO DO WITH CRAFT BEER IS BECAUSE I DRANK THIS BREWERY'S WEIZEN. IT'S FRUITY WITHOUT ANY BITTERNESS, SO I USED IT AS THE BASIS FOR HANA-CHAN'S BEER."

TOTTORI

Kumezakura Bakushu "Daisen G Beer"



Good Choice G Beer
Daisen G Beer



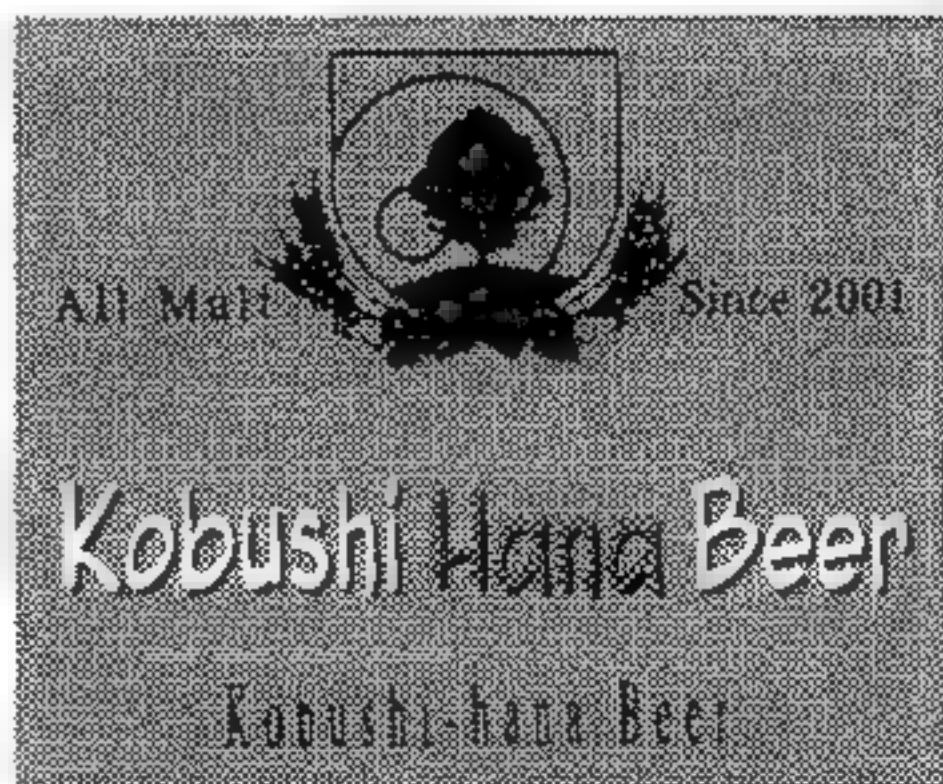
Ginga Kogen Beer "Ginga Kogen Beer"

IWATE



THIS IS A WELL-KNOWN CRAFT BEER FROM IWATE BECAUSE OF ITS BEAUTIFUL BLUE BOTTLE AND NAME THAT REMINDS ONE OF KENJI MIYAZAWA. THERE ARE PROBABLY A LOT OF PEOPLE WHO HAVE DRANK THEIR WEIZEN THAT USES WHEAT. "ALTHOUGH ITS FLAVOR IS REMINISCENT OF HERBS, I WAS SURPRISED THAT IT DOESN'T USE ANY SECONDARY INGREDIENTS. THEIR PALE ALE IS ALSO DELICIOUS."

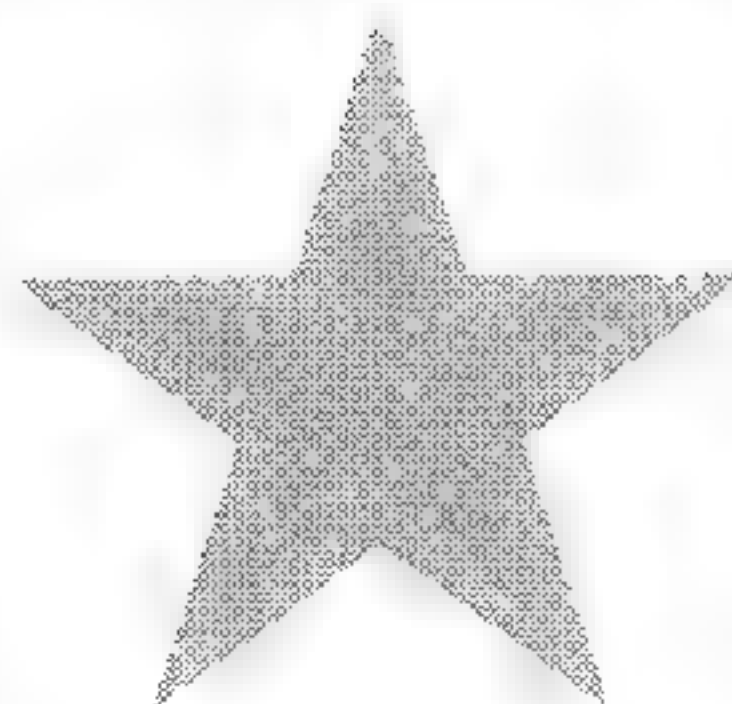




THIS IS A CRAFT BREWERY INSIDE THE "KIYASSE HANYU AGRICULTURE PARK" IN THE NORTHERN PART OF SAITAMA. THEY HAVE FOUR MAIN PRODUCTS, BUT "THEY FEEL SO REFRESHING. AFTERWARDS, THEIR FLAVOR FLOATS UP AND SPREADS OVER MY MOUTH. I THINK WOMEN WOULD LIKE THEM."



Hanyu no Sato Hanyu Brewery "Kobushi Hana Beer"



SAPPORO

Niigata BEER

NIIGATA BEER'S CONCEPT IS "FOR YOU TO EASILY ENJOY AN AGED BEER THAT FERMENTS NATURALLY IN THE BOTTLE." AT ANY RATE, BECAUSE OF THEIR FOCUS ON AGING, "THEY ALSO HAVE DONE AN AMBITIOUS VENTURE OF TRYING TO AGE KOLSCH IN THE BOTTLE DESPITE IT NORMALLY BEING A BEER THAT'S CHUGGED DOWN QUICKLY. WOULD THAT BE POPULAR WITH PROFESSIONALS?"



PROFESSOR ITSUKI'S TIDBIT ABOUT HOPS EXTRACT HAVING THE ABILITY TO PREVENT A FLU INFECTION WAS TAKEN FROM SAPPORO BEER'S HOMEPAGE. "DO YOU LIKE THE RED STAR OR THE BLACK STAR? MY JOURNEY TO FIND A LUCKY YEBISU IS STILL ONGOING."



Sapporo Beer

Niigata Beer "Niigata Beer"

THIS IS A GERMAN-STYLE CRAFT BEER BREWERY IN THE RIVERSIDE TOWN OF MIYOSHI, HIROSHIMA. A KINGFISHER IS ON THEIR LOGO, BUT THE EDITOR ORDERED THEIR "11TH WORLDWIDE MONSTER CONFERENCE IN MIYOSHI" LIMITED EDITION BEER THAT WAS DESIGNED BY NATSUHIKO KYOGOKU. "THEIR PILSNER IS BITTER, BUT THERE'S NO AFTERTASTE, AND IT'S REFRESHING."

Miyoshi Becken Beer



Miyoshi Bakushu "Becken Beer"



COEDO

WHEN YOU SPEAK OF LITTLE EDO IN SAITAMA, IT'S REFERRING TO KAWAGOE. "INSTEAD OF USING NAMES OF BEER TYPES SUCH AS ALTBIER OR DUNKEL, THEY USE COLORS FOR THE NAMES OF THEIR BEERS, SO I THINK IT LOWERS THE BAR FOR CRAFT BEER AND MAKES IT EASIER TO APPROACH. THEIR FLAVOR GOES WITHOUT SAYING."



Kyodoshoji Coedo Brewery "COEDO"



Lake Tazawa

KOHAN NO MORI

KOHAN NO MORI
BEER

THIS IS A FAMOUS BREWERY ON THE SHORE OF LAKE TAZAWA IN AKITA WHICH ALSO HAS ITS OWN BEAUTIFUL RESTAURANT NEXT TO IT. THEY STARTED OUT WITH THE NOTION THAT "JAPANESE PEOPLE LIKE PILSNER, SO A CRAFT BREWERY SHOULD START OUT WITH PILSNER INSTEAD ON AN ALE." "GOOD POINT. I SUPPOSE I FEEL THAT PILSNER IS UNIVERSALLY GOOD BECAUSE I'M JAPANESE."

Toast "Kohan no Mori Beer"

AKITA

WHEN IT COMES TO GOLDEN SHACHIHOKO, YOU THINK OF NAGOYA, AICHI. WHEN IT COMES TO NAGOYA CUISINE, YOU THINK OF THEIR RED HACCHOU MISO, BUT "WHEN I HEARD OF NAGOYA RED MISO LAGER, I THOUGHT IT WOULD BE STRANGE, BUT IT WAS A DELICIOUS LAGER. I ALSO LIKE THEIR IPA AS WELL AS ITS LABEL."

AICHI

KAZE NO TANI BEER

Wind Valley Brewery
ESTABLISHED IN 1997

THIS IS A CZECH-STYLE BEER BREWERY IN IZU, SHIZUOKA. THEIR PILSNER IS MODELED AFTER BUDVAR, AND THEIR DARK LAGER IS BASED ON TEACHINGS FROM A BREWER FROM THE FAMOUS CZECH RESTAURANT U FLEKU. "THEY HAVE A TASTE THAT REMINDS ME OF WHEN I WENT AROUND THERE FOR RESEARCH AT THE SAME TIME."

SHIZUOKA

Rakunou Oukoku "Kaze no Tani Beer"

First Craft Beer in Japan



JUST AS IT'S INCORPORATED INTO THEIR LOGO THAT THEY'RE THE FIRST CRAFT BEER IN JAPAN, THEY'RE BASICALLY A PIONEER IN THE INDUSTRY. THEY SET UP A BREW PUB NEXT TO THEIR BREWERY EARLY ON. "AS IF TO EXPRESS THEIR LONG HISTORY WITH THEIR FLAVORS, THEIR QUALITY AND STABILITY ARE EXTRAORDINARY."

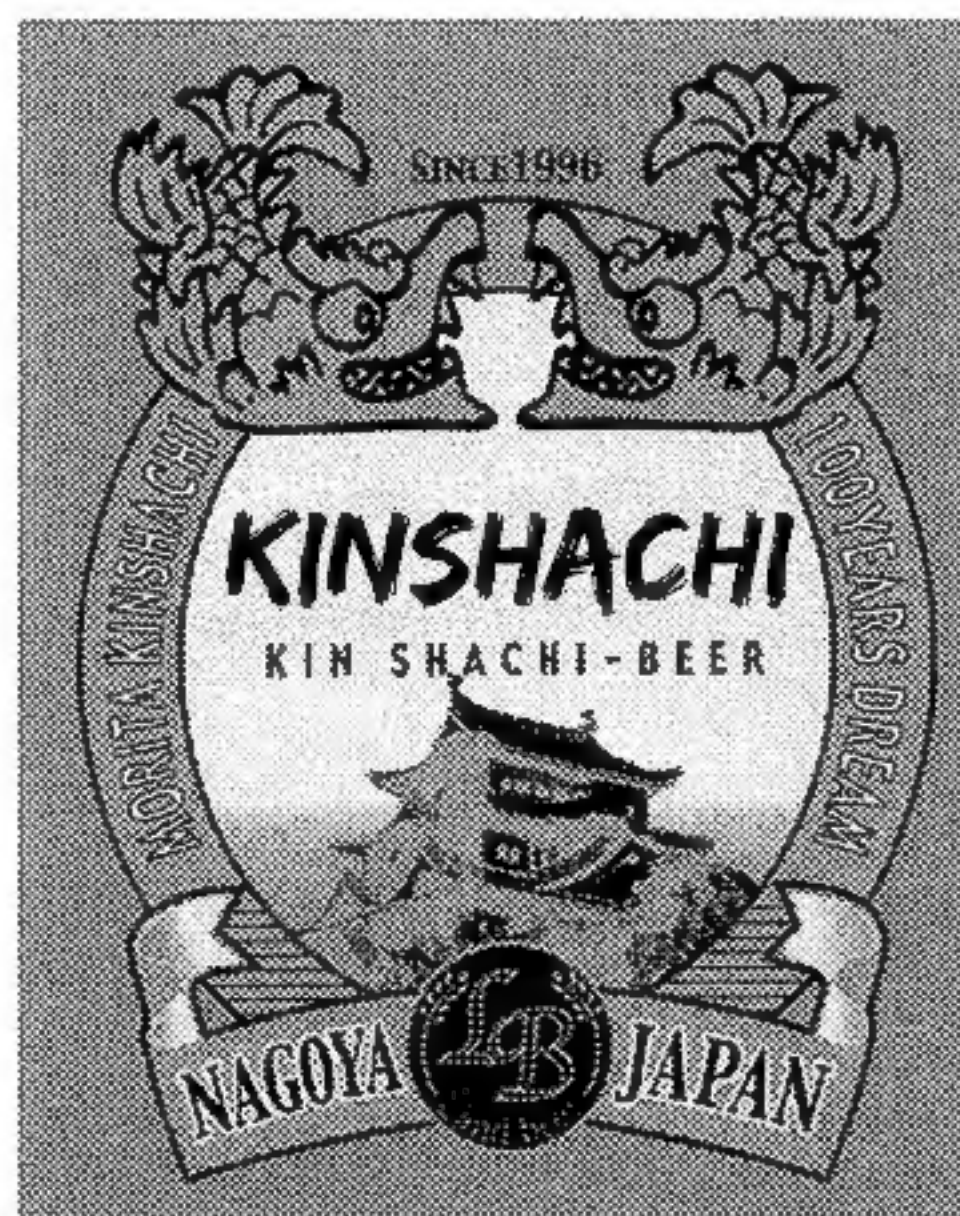
NIIGATA

Echigo Beer "Echigo Beer"

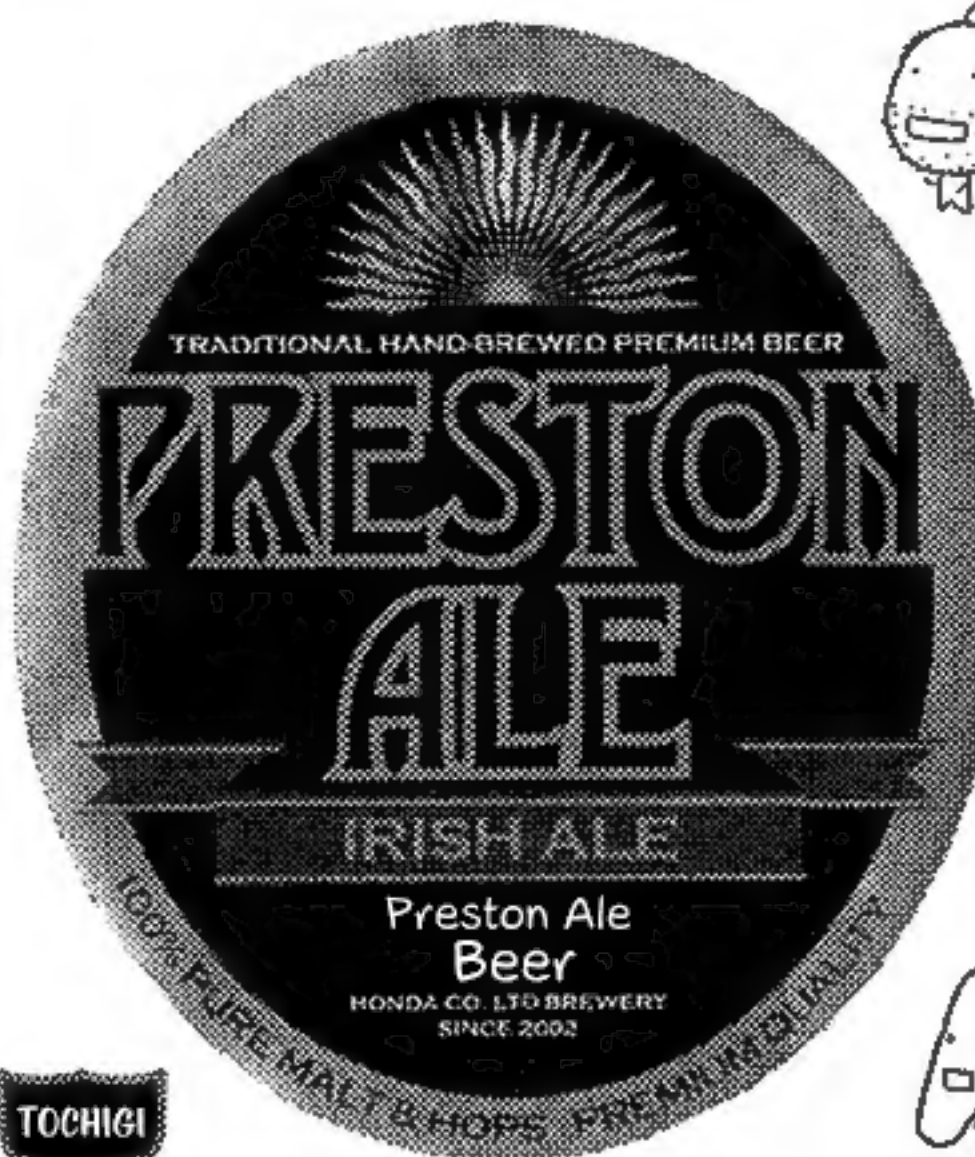
WHEN IT COMES TO UTSUNOMIYA, TOCHIGI, THEY'RE NOT JUST ABOUT GYOZA. AMAZINGLY, THIS BEER BREWERY IS IN THE BASEMENT OF A HARDWARE STORE AND ITS AIM IS TO RECREATE THE FLAVORS OF TRADITIONAL ENGLISH ALE. THEY HAVE TWO TYPES OF ALE, PALE AND BROWN, BUT "IF YOU WANT TO DRINK AN AUTHENTIC AND FRESH ENGLISH-STYLE ALE, THIS IS THE PLACE."

TOCHIGI

Honda Sangyo "Preston Ale"



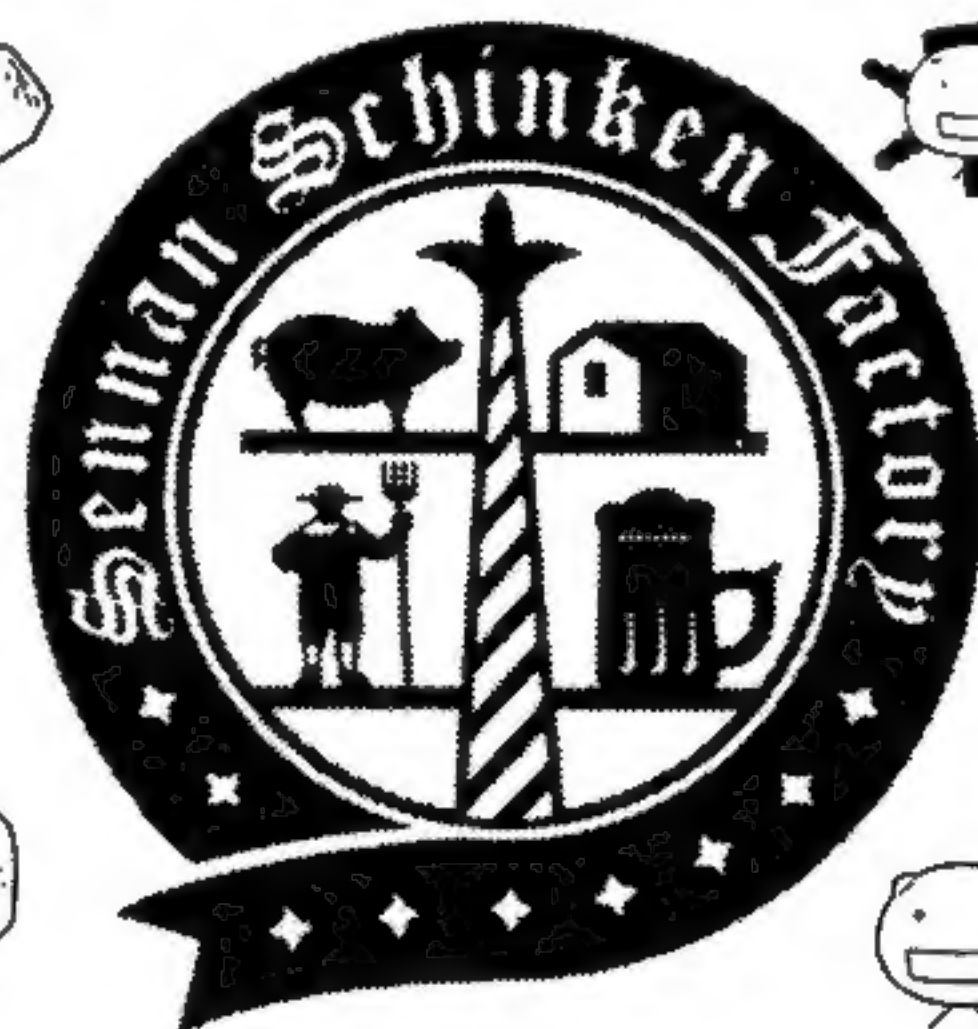
Wadakan Morita Kinshachi Beer
"Kinshachi Beer"



THE SENNAN SCHINKEN FACTORY IS MANAGED BY MIYAGI'S AGRICULTURAL COOPERATIVE. BY THE WAY, SCHINKEN MEANS HAM IN GERMAN. I RECOMMEND THEIR "WILD RICE ALE" THEY'VE RECENTLY INTRODUCED MADE FROM WILD RICE. "IT'S REFRESHING, AND IT FEELS LIKE IT'S BEEN FRESHLY BREWED. THEIR STOUT IS ALSO WONDERFUL."

MIYAGI

Kakouren Sennan Schinken Factory "Sennan Craft Beer"



B

TOCHIGI MICRO BREWERY

Since 2008

TOCHIGI

"THE FIRST 'CRAFT BEER' MUTOU CALLED WAS IN TOCHIGI. EVEN PEOPLE WHO NORMALLY DON'T DRINK BEER WOULD PROBABLY LIKE THE CRAFT BEER THEY MAKE WITH LOCAL FRUIT." I RECOMMEND THEIR FRUIT BEER WHICH USES TANGERINES AND PEARS, AMONG OTHER FRUITS.

Tochigi Micro Brewery "Tochi no Megumi"

INSTEAD OF BEING KNOWN FOR BEING FROM SAKU, NAGANO, THIS IS YO-HO BREWING'S LEADING PRODUCT THAT'S FAMOUS AS "KARUIZAWA'S BEER." YONA YONA WAS THE BEER THAT SPREAD REAL ALE THROUGHOUT JAPAN. "I LIKE HOW IT FEELS LIKE THEY WANTED TO MAKE A DELICIOUS BEER THAT COULD COMPETE WITH THE MAJOR BREWERIES OVER CANNED BEER. WITH 'INDIA NO AONI' AT THE TOP OF THE LIST, I LIKE ALL OF THEIR BRANDS."

Yo-Ho Brewing "Yona Yona Ale"

NAGANO

Asahi



Yona Yona
Ale

Y O N A

Y O N A

A L E

KARUIZAWA NAGANO
Aromatic ale beer

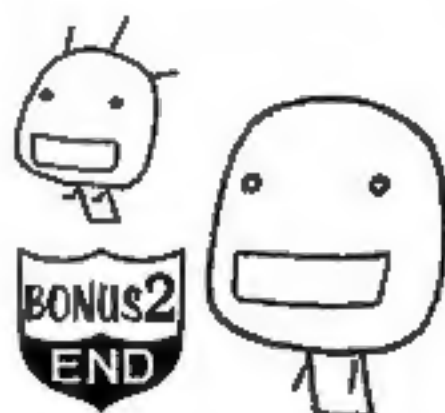
WHEN IT COMES TO ASAHI BEER, YOU THINK OF THEIR "SUPER DRY." IT MAY BE STANDARD TODAY, BUT THIS IS A REVOLUTIONARY BEER THAT CAUSED A BOMBSHELL WITH TAGLINES LIKE DRY AND SHARP TO BUILD AN IMPRESSION THAT WHEN IT COMES TO BEER, IT HAS TO BE BITTER. "DON'T THINK YOU CAN JUST CHUG DOWN SUPER DRY. IT'S PERFECT WITH SPICY FOOD. WHEN YOU RUN OUT OF KIMCHI, YOU'LL UNDERSTAND SUPER DRY'S 'TASTE'."

Asahi Beer

★ ★ ★

Orion

Orion Beer



THIS IS THE NO. 1 BRAND IN OKINAWA WHERE IT BOASTS A 50% MARKET SHARE. THE TRUTH IS, IT STARTED BEING SEEN MORE OFTEN IN KANTO AND KANSAI BEGINNING IN THE EARLY 1990s. THEY SURPRISINGLY HAVE A LOT OF LOW-MALT BEERS, AND IT SEEMS LIKE THOSE WOULD SUIT TROPICAL ISLANDS. "AFTER THOROUGHLY ENJOYING AWAMORI, HAVE ORION WITH OKINAWA SOBA."

もう離さない

I'LL NEVER LET YOU GO.



THE
END IS
FINALLY
HERE.

はじまり。

MOYASHIMON 9

—BL ARC—

※ Also, the preview, title and contents may change.



Hachimitsu Scans
~sweeter than honey~

hachimitsu-scans.blogspot.com